

French Macarons

Makes 36 cookies



Ingredients

For the Macarons

- 1 $\frac{3}{4}$ cup confectioners' sugar
- 1 cup almond flour
- 3 large egg whites, at room temperature
- $\frac{1}{4}$ teaspoon cream of tartar
- Pinch of kosher salt
- $\frac{1}{4}$ cup superfine sugar **you can make this by putting granulated sugar in a food processor*
- 2 - 3 drops of organic food coloring
- $\frac{1}{2}$ teaspoon pure vanilla extract

For the Ganache Filling

- 8 ounces dark chocolate, chopped
- 1 cup heavy cream

Steps

1. Preheat oven to 300°F. Make sure you are using the convection setting. Line 3 baking sheet pans with parchment paper.
2. In a medium-size bowl, whisk together the almond flour and confectioners' sugar (spoon and level). Now sift the mixture into a large bowl insuring you are removing all the lumps (you need to press the mixture through the sieve with a spatula).
3. Beat the egg whites, cream of tartar and salt with a mixer on medium speed until frothy. Increase the speed to medium-high and gradually add the superfine sugar and beat until stiff and shiny - about 5 more minutes.
4. Transfer the beaten egg whites to the bowl with the almond flour mixture. Fold the mixture together gently insuring you are not deflating the eggs but also making sure to mix in the flour well. Add the food coloring and vanilla extract. Continuing folding and turning, scraping down the bowl until the batter is smooth and falls off the spatula in a thin, flat ribbon.
5. Transfer the batter to a pastry bag fitted with a $\frac{1}{4}$ inch pastry tip. Make circles that are about 1 $\frac{1}{4}$ inches in diameter leaving a little room between each on. You should be able to get 12 on each sheet pan. Before putting the sheet pans in the oven tap them on the counter to release any air bubbles. Add a another empty sheet pan on the bottom - so you have two stacked together. This helps protect the macarons from getting too hot.
6. Let cookies sit at room temperature until the tops are no longer sticky (this could take up to an hour depending on the humidity of your kitchen).
7. Bake the first batch until the cookies are shiny and rise $\frac{1}{8}$ inch from the paper. - which could take up to 20 minutes. Transfer to a rack to cool completely. Repeat with the remaining cookies (continuing to bake with a double sheet pan). Peel cookies off parchment paper and pipe in a thin layer of filling to sandwich cookies together. If you are not eating right away, store in an airtight container for up to 3 days.