LIST OF INGREDIENTS:

* 1 3/4 cups confectioners' sugar
* 1 cup almond flour
* 3 large egg whites, at room temperature
* 1/4 teaspoon cream of tartar
* Pinch of salt
* 1/4 cup superfine sugar
* 2 to 3 drops gel food coloring
* 1/2 teaspoon vanilla, almond or mint extract

DIRECTIONS:

Special equipment: Oven with convection setting, 4 baking sheets, 3 silicone baking mats, Fine-mesh sieve, Pastry bag with 1/4-inch round tip

Preheat the oven to 300 degrees F using the convection setting. Line 3 baking sheets with silicone mats. Measure the confectioners' sugar and almond flour by spooning them into measuring cups and leveling with a knife. Transfer to a bowl; whisk to combine.