Macaron Shells -30 minutes +15 bake time 24 ea. macarons - 180 grams of almond flour 160 grams of confectioners sugar 140 grams of granulated sugar 4 egg whites, reserve 2 tsp to fold in later 1 pinch cream of tartar Pink Food Coloring/Raspberry Extract/Yellow Food Coloring/Lemon Extract ● Whip egg whites/cream of tartar/adding granulated sugar gradually until stiff peaks form. (Start low for 2 mins, medium for 2 mins, finish on high speed for 2-3 minutes) ● Add in sifted powdered sugar/almond meal and fold in ~25 turns (will not be fully mixed) ● Add reserved egg white and fold a few times before separating batch into two bowls. ● Color one bowl yellow, add lemon extract - fold gently, as to not overmix ● Color the other bowl pink, add raspberry extract - fold gently, as to not overmix ● Fill two respective piping bags w/ #10 tip, and pipe 48 macaron shells onto parchment lined sheet tray (24 total macs, 12 of each flavor) ● Rap gently on the counter if cookies have peaks, otherwise, let cookies sit undisturbed for 10-15 minutes to get a skin. ● Bake at 325\* for 15-25 minutes, or until completely set. Do not brown. ● Allow to cool for 30-45 minutes before removing parchment from the cookies. --Whipping process, 8 minutes, folding/piping 20-25 minutes; half an hour total

 Lemon Curd: 30 minutes + cooling time 1/2 cup sugar 2/3 cup lemon juice 1/2 teaspoon lemon zest 4 egg yolks 5 tablespoons of butter, cut into cubes ● Mix egg yolks and sugar in a small saucepan, off the heat, until smooth ● Place mixture over low heat then beat in lemon juice, zest and pieces of butter with a whisk. ● Continue stirring until mixture has thickened, about 10 minutes. The mixture will thicken below a simmer, about 170 degrees. ● Be careful not to heat too fast as the eggs will cook and you will have scrambled lemon eggs! ● Strain through a sieve, refrigerate!

Chocolate Raspberry Ganache: 15 minutes + cooling time 1/3 cup heavy cream 1 cup semisweet chocolate 1/4 seedless raspberry preserves 2 tablespoons butter

● In a small, heavy saucepan over medium heat, bring the heavy cream to a simmer; remove pan from heat. ● Add the chocolate chips, preserves, and butter, shaking the pan to immerse the chocolate and as much of the preserves and butter as possible. ● Let stand for 1 1/2 minutes, or until the chocolate has melted. ● Beat the mixture with a wire whisk until smooth. ● Cool until thick enough to use as a glaze; or, cool completely and whip to desired spreading consistency using an electric mixer on medium speed. ● \*Trywith milk chocolate or white chocolate chips.

Royal Icing /Marbling Technique will be prepped by Kenna and ready for students to use for decorating. This is quick to whip up and can be made days in advance no problem. Same royal icing recipe that we used for cookies.