**Macarons: about 2 Dozen**

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| **Ingredients** | **X1**  |
| Almond Flour | 75 g |
| Powdered Sugar | 75 g |
| Corn Starch | 20 g |
| Egg Whites | 70 g |
| Sugar | 115 g |
| Water | As needed  |

**\*Optional:** Food Coloring as needed

* Matcha = 1 TBSP Matcha Powder
* Chocolate = ¼ cup cocoa powder
* Gingerbread = 1 TBSP cinnamon, 1 TBSP ginger, 1 tsp clove, 1 tsp lemon extract
1. Combine almond flour/powdered sugar/cornstarch together and sift into a large mixing bowl.
2. Mix together egg whites and sugar in a bowl of an electric mixer. Place over a double boiler and keep mixture moving with a gloved hand until sugar is melted and hot to the touch.
3. Once this is achieved, place on mixer with a whisk attachment and whip on medium - high speed until stiff peaks develop.
4. Fold whites into mixture all at once.
5. If mixture is to stiff, add a few drops of water. a 3 second drag is desirable.
6. using a #4 tip and a piping bag, pipe out macarons onto a silpat, tap flat.

\*Cooking @ Millies: Oven = 300 degrees, 8 minutes -> rotate -> 8 minutes