INGREDIENTS

- 3/4 cup ground almond flour (also called almond meal) (or 85g)
- 2/3 cup powdered sugar (or 42g)
- 2 large egg whites (at room temperature)
- 3 1/2 tablespoons granulated sugar (or 50g)
- 1 drop pink food coloring (I used Wilton brand)
- 1/4 cup seedless raspberry jam

INSTRUCTIONS

1. Place a piece of parchment paper on a large cookie sheet. Using a 1 1/2" round cookie cutter, trace 20 circles on to parchment paper (I used a colored pencil). Place another clean sheet of parchment paper on top. Set aside.
2. Place the almond flour and powdered sugar in a food processor. Process for a 1 minute. Set aside.
3. Using an electric mixer with a whisk attachment beat the egg whites on medium-low until frothy. Increase speed to medium and beat for 2 minutes. There should be soft peaks at this point. With the mixer on low, gradually add the granulated sugar.
4. Increase the speed to medium-high and beat until stiff peaks form. Add food coloring and stir until completely combined.
5. Place a fine mesh strainer over bow and sift the flour/sugar mixture into the egg whites mixture. Gently stir the flour into the egg whites until

completely incorporated but be careful not to over mix. It will seem sort of thick at first but keep stirring until it's smooth and forms a ribbon. It should take about 50 strokes.

6. Pour the batter into a large pastry bag fitted with a plastic coupler and no pastry tip. The coupler is the perfect width, about 1/2". Pipe the batter on to the parchment with the circles. Let the cookie batter go to just inside the edge of the circle line. Preheat the oven to 350°F. and let the piped batter dry for about 30 minutes.
7. Bake cookies for 12 minutes. Let them cool completely. Meanwhile, carefully remove the bottom parchment with the circles and reuse it on another large cookie sheet covered with a clean piece of parchment paper. Repeat the above piping and baking process.
8. Let all the cookies cool completely before filling. Place about 1/2 teaspoon of jam in between 2 cookies. You should have about 20 sandwich cookies when you're done. Voila! You just made French macaroons. You're awesome!
9. Store covered at room temperature for up to 3 days. Or store in the refrigerator in an airtight container for up to a week.

NOTES

Please note that these cookies are very tricky to make. Don't be discouraged if they don't come out perfectly on your first try. Achieving the "foot" or crinkled edge at the bottom of the cookie is the hardest part. Even if there's no foot, they will still taste good. If first you don't succeed, try, try again. That's what my mother says anyway and I think she's right!

NUTRITION

Calories: 61kcal | Carbohydrates: 10g | Protein: 1g | Fat: 2g | Saturated Fat: 1g | Sodium: 7mg | Potassium: 9mg | Fiber: 1g | Sugar: 8g | Vitamin C: 1mg | Calcium: 10mg | Iron: 1mg