**Basic French Macarons**

Makes 20 to 25 sandwich cookies (1.5” diameter)

2 large egg whites, room temperature

1/4 cup granulated sugar (53 grams)

Food grade coloring/flavoring (As Needed)

2/3 cup sliced blanched almonds (71 grams)

1 cup confectioners' sugar (117 grams)

Meringue, Cream Chantilly, Jam or other filling

**Method:**

1. Preheat oven to 350 degrees with rack in lower third. Place almonds in a food processor; process until as fine as possible, about 1 minute. Add confectioners' sugar; process until combined, about 1 minute.
2. Pass almond mixture through a fine-mesh sieve. Transfer solids in sieve to food processor; grind and sift again, pressing down on clumps. Repeat until less than 2 tablespoons of solids remain in sieve.
3. Whisk egg whites in a clean bowl with a clean whisk. Keep beating until med-stiff peaks. Add granulated sugar (DON’T dump all in at once).
4. The beaten egg whites will hold stiff, glossy peaks when you lift the whisk out of the bowl. Add flavoring and food coloring, if desired, and beat on highest speed 30 seconds.
5. Add dry mix (almond flour/10X sugar) ingredients all at once. Fold with a spatula from bottom of bowl upward, then press flat side of spatula firmly through middle of mixture. Repeat just until batter flows like lava, 35 to 40 complete strokes.
6. Rest a pastry bag fitted with a 3/8-inch round tip (Ateco #804) inside a glass. Transfer batter to bag; secure top. Dab some batter remaining in bowl onto corners of 2 heavy baking sheets to glue down the paper; line with parchment.
7. With piping tip 1/2 inch above sheet, pipe batter into a 1-inch round, then swirl tip off to one side. Repeat, spacing rounds 1 inch apart.
8. Bake 1 sheet at a time (350 degree), rotating halfway through (5-6 mins. in), until risen and just set, 11-13 minutes.
9. Remove from pans and let cool. Pipe or spread filling on flat sides of half of cookies; top with remaining half. Wrap in plastic and refrigerate.