

Pistachio Macarons

Yield: 32 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/raspberry-swiss-buttercream-recipe-chocolate>

Ingredients:

- 2 1/2 tps
- 4 egg whites
- 1/4 teaspoon cream of tartar
- 1 cup fine granulated sugar caster sugar
- 3 drops green food coloring
- 1/2 cup almonds /almond flour
- 1/2 cup pistachios finely ground
- 1 cup powdered sugar
- 1/2 buttercream frosting recipe perfect
- 6 ounces raspberries fresh, lightly mashed
- 1/2 cup granulated sugar
- 1/4 cup egg whites liquid
- 1/2 cup butter at room temperature, cut into small pieces
- 3/4 cup powdered sugar
- 1/8 teaspoon vanilla bean powder, or vanilla extract
- 8 ounces raspberries mashed

Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 10 milligrams
4. Fat: 5 grams
5. Fiber: 1 grams
6. Protein: 2 grams
7. SaturatedFat: 2 grams
8. Sodium: 30 milligrams
9. Sugar: 14 grams

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