

French Christmas Cookies

Yield: 25 min
Total Time: 63 min

Recipe from: <https://www.recipeschoose.com/recipes/christmas-french-macarons-recipe>

Ingredients:

- 1/2 cup unsalted butter softened
- 1/4 cup granulated sugar
- 1/8 cup powdered sugar
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- 1 large egg yolk keep the white for the icing!, room temperature
- 1 teaspoon vanilla extract
- 1 cup all purpose flour plus more for rolling out the cookies
- 2 egg whites room temperature
- 1/4 teaspoon cream of tartar or a splash of fresh lemon juice
- 3 cups powdered sugar sifted
- 1 drop food coloring blue

Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 20 milligrams
4. Fat: 4 grams
5. Protein: 1 grams
6. SaturatedFat: 2.5 grams
7. Sodium: 30 milligrams
8. Sugar: 17 grams

Thank you for visiting our website. Hope you enjoy French Christmas Cookies above. You can see more 19+ christmas french macarons recipe Unleash your inner chef! to get more great cooking ideas.