

French Macaron

Yield: 4 min
Total Time: 68 min

Recipe from: <https://www.recipeschoose.com/recipes/french-macaron-recipe-swiss-meringue>

Ingredients:

- 2 ounces almond flour
- 4 ounces powdered sugar
- 2 ounces egg whites
- 1/4 teaspoon cream of tartar
- 1 ounce sugar
- 1/2 teaspoon vanilla extract

Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 39 grams
3. Fat: 7 grams
4. Fiber: 2 grams
5. Protein: 5 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 25 milligrams
8. Sugar: 36 grams

Thank you for visiting our website. Hope you enjoy French Macaron above. You can see more 18 french macaron recipe swiss meringue Prepare to be amazed! to get more great cooking ideas.