

French Macarons

Yield: 40 min
Total Time: 90 min

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

Ingredients:

- 6 9/16 tablespoons egg whites usually between 3–4 large egg whites
- 1/4 teaspoon cream of tartar
- 1/2 teaspoon extract such as vanilla, almond, coconut, etc, optional
- 2/3 cup superfine sugar aka caster sugar, see note
- 2 drops gel food coloring optional
- 1 1/3 cups almond flour
- 1 cup confectioners' sugar
- macaron desired, filling, some options listed in notes

Nutrition:

1. Calories: 40 calories
2. Carbohydrate: 6 grams
3. Fat: 1.5 grams
4. Protein: 1 grams
5. Sugar: 5 grams

Thank you for visiting our website. Hope you enjoy French Macarons above. You can see more 17 french macarons recipe indian Cook up something special! to get more great cooking ideas.