

Eggnog Macarons

Yield: 24 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/easter-egg-macarons-recipe>

Ingredients:

- 1 9/16 cups almond flour
- 1 1/4 cups confectioner's sugar powdered/
- 3/4 cup granulated sugar
- 1 2/3 tablespoons water
- 7 1/4 tablespoons egg whites divided
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground cinnamon
- 1 stick unsalted butter softened
- 2 cups powdered sugar
- 2 tablespoons eggnog
- 1 pinch salt
- 1/8 teaspoon nutmeg adjust to your preference
- ground nutmeg optional
- cinnamon optional
- macarons optional

Nutrition:

1. Calories: 160 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 10 milligrams
4. Fat: 7 grams
5. Fiber: 1 grams
6. Protein: 2 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 20 milligrams
9. Sugar: 23 grams

Thank you for visiting our website. Hope you enjoy Eggnog Macarons above. You can see more 18+ easter egg macarons recipe Experience flavor like never before! to get more great cooking ideas.