

Big Red Macarons

Makes two dozen. Preparation and bake time: 1 hour.

Ingredients:

2, plus $\frac{3}{4}$ cup confectioner's sugar
1 cup almond flour/ground almonds/almond paste
1 Tbsp cocoa powder
2 large egg whites
 $\frac{1}{4}$ tsp cream of tartar/arrowroot powder
 $\frac{1}{4}$ cup sugar
1 Tbsp red food coloring
 $\frac{1}{4}$ cup butter
4 oz cream cheese
1 tsp vanilla
 $\frac{1}{4}$ tsp salt

Instructions:

Pre-heat the oven.

Combine confectioner's sugar, almond flour, and cocoa powder.

Prepare red meringue.

Combine meringue and sugar/almond mixture.

Form cookies on baking sheet.

Bake in slow oven until cooked through.

Make filling.

Cool completely and assemble with filling.

Share a picture of your process and your finished bake!

#CornellFamily 🐻 Technical challenge