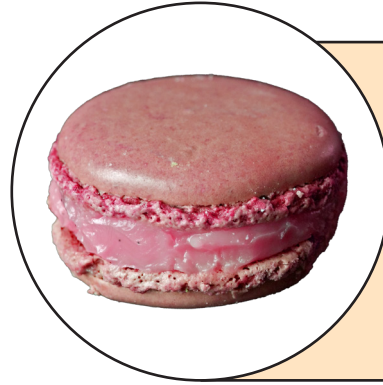


Macaron Madness



INGREDIENTS:

1. Powdered Sugar
 2. Egg Whites*
 3. Almond Flour
 4. Salt
 5. Sugar
 6. Vanilla Extract
 7. Butter
- *what to do with yolks: pasta dough, custard, icecream

MOST Popular Flavors AT HURON



- other
- pistachio
- lemon
- chocolate
- raspberry
- strawberry

1 **MIX** the dry ingredients

- Powdered sugar
- Almond flour
- Salt

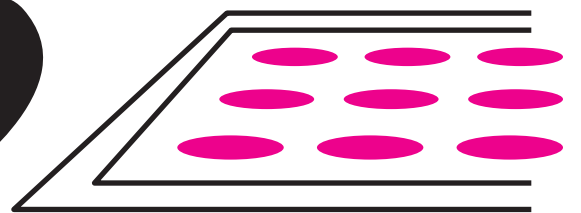
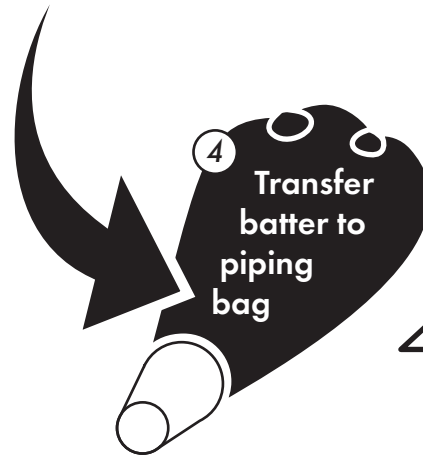


BAKING Macarons

3 **ADD** the dry ingredients gradually and fold until batter falls in ribbons

2 **BEAT** the egg whites until soft peaks form

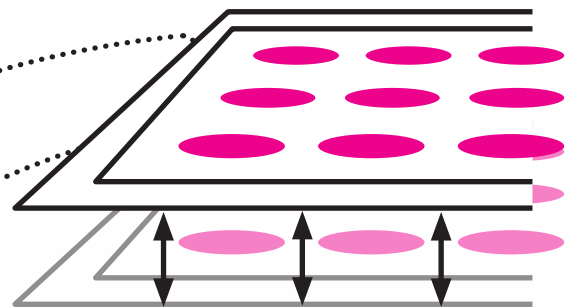
Gradually add granulated sugar until stiff peaks and then add vanilla and mix until incorporated.



5 Pipe macaron batter into circles atop parchment paper on a baking sheet.

7 **BAKING**

Temperature	300°F
Time	17min



6 Tap baking sheet on a flat surface and let the macarons sit at room temperature for 30 minutes to an hour.

8 Add any filling you want...

enjoy!

A Brief History of the Macaron

