

## **Part I**

After gathering all materials needed and measuring out how much of each we will need, and importantly deciding a flavor, we are ready to begin! First, we will sift the flour, and confectioners' sugar together into a bowl and set aside for later. Using a stand mixer, separate the eggs and begin to beat the whites. Add salt, and cream of tartar leaving the mixer on medium speed while the mixture becomes frothy. Once we see this change, bump the mixer up and add your granulated sugar to the eggs gradually, also adding foodcolor at this point. Wait until it forms stiff peaks to stop the mixer, then fold in the eggs  $\frac{1}{3}$  at a time to our flour-sugar mixer from earlier. Fold the mixer, but try to not over incorporate, only until you are able to make thin ribbons.

Once our batter is ready, we are going to transfer it to a piping-bag and pipe our batter onto a baking sheet. Tap the baking sheet to make sure to get rid of all airbubbles, then wait until your batter has formed a skin before baking. While they bake, we can make any filling we want to add between after the batter cools completely.

## **Part II**

Baking macarons!

As some of you guessed, I was describing the process of baking macarons, which is knowingly hard to make within the baking world, but also one of my favorite ones.

Gathering your "mise en place" is the first major step, in which you gather all of the ingredients required and measure them before you begin anything else in order to make sure you're fully prepared to start. This is also where one decides the flavor and color of the macarons, since the possibilities are endless it can be fun to get creative here! First you'll put the flour and

confectioners sugar through a mesh metal strainer into a bowl, in order to get rid of any clumps, and mix the two ingredients together, this will be set aside for later use. After separating the egg yolks from the whites, we add the whites to a stand mixer, and set it to a medium-low speed in order to begin fluffing the eggs. Add salt, and cream of tartar while the mixer is on and wait until you see the mixture turn frothy. Once we see the change, turn the speed up on the mixer to medium-high and watch as the mixture becomes more firm and glossy, this is when we add our granulated sugar to the eggs slowly. This is also the point in the process when I like to add my food coloring. When you're able to lift the bowl upsidedown above your head without the eggs falling out, you're ready! Mix the eggs  $\frac{1}{3}$  at a time into the flour mixture from earlier by scooping from the outside of the bowl towards the middle gently until incorporated, and you have a light airy batter.

Once our batter is ready, we can transfer it into a piping-bag and pipe it into circles onto a baking sheet. Tap the baking sheet on a table to make sure to get rid of any air bubbles, then wait until your batter has formed a thin dry layer on top so that you'd be able to tap it without sticking.

While they bake we can make any filling that we plan to sandwich between the cookies once they're baked and cooled.