**French Macaroons**

**Ingredients**

**200g confectioner’s sugar**

**55g pistachios**

**55g almonds**

**90g egg whites**

**30g granulated sugar**

**198g condensed milk (half can)**

**1 tsp unsalted butter**

**1 tsp vanilla extract**

**2 tbsps heavy cream**

**Directions**

**Preheat oven to 285F. Line baking sheet with parchment**

**paper and set aside. In a food processor blend the**

**confectioner’s sugar, almonds, pistachios, until the pistachios**

**and almonds are finely grounded and the mixture is nicely**

**blended. Then place this mixture in the bowl. Whip the egg**

**whites and granulated sugar in a separate bowl, until egg**

**whites soft peaks form. Then pour nuts mixture in the egg**

**mixture and gently fold mixture until is smooth and shiny.**

**Transfer batter to a pastry bag. Pipe the batter in small blobs**

**onto the baking sheet. Place macaroons in the oven and bake**

**for 15 minutes. Remove macaroons from the oven and cool**

**completely. Mix together condensed milk, unsalted butter**

**and vanilla in the saucepan over medium heat. Then add**

**heavy cream and stir it when mixture starts to become too**

**thick. Remove mixture from oven and cool completely. Pair**

**macaroons of similar size and spread the filling onto one side**

**of the macaroons about the size of a cherry**

**(about 1 teaspoon) onto the centre of macaroons. Top with**

**another half macaroon and press together gently to form**

**sandwiches. Serve.**

**Strawberry Macaroons**

**Ingredients**

**50g ground almonds**

**140g icing sugar**

**2 large egg whites**

**1 tbsp caster sugar**

**Pink food colouring**

**3 tbsp strawberry jam**

**For Decoration:**

**Colourful sprinkles**

**Directions**

**Preheat oven to 190F. Line baking sheet with parchment**

**paper and set aside. Sift the ground almonds and icing sugar**

**together into a large bowl. Put the egg whites into a separate**

**bowl and beat to soft peaks. Add the caster sugar and beat**

**until glossy. Fold them into the almonds and icing sugar**

**mixture, along with a very small amount of the pink food**

**colouring and mix until just combined and evenly pink.**

**Transfer batter to a pastry bag. Pipe small blobs onto the**

**baking sheet, leaving a little space between each. Set aside**

**macaroons for 10 minutes to dry – this is important as it gives**

**the macaroons the correct texture. Place macaroons in the**

**oven and bake for 10 minutes. Remove macaroons from the**

**oven and cool completely. Spread 2 teaspoon strawberry jam**

**on the flat sides of the half of macaroons the Top with**

**another half macaroon and pressing together gently to form**

**sandwiches. Garnish with colourful sprinkles.**