

## *PASSION FRUIT AND LIME MACARONS*

*(from the Bewitching Kitchen)*

### *Decoration of shells:*

Batter divided in two portions: half dyed pink, half left plain.

Place each batter in a small piping bag. Insert bags by-side in a larger bag.

(this prevents the colors from over-mixing)

Edible dried flowers (like [these from Etsy](#))

[Diamond Dust](#)

### *for filling:*

60 g unsalted butter softened

160 g powdered sugar

zest of 1/2 lime

1 to 2 tsp [Amoretti passion fruit flavor](#)

pinch of salt

heavy cream if needed to adjust consistency

Use a hand-held electric mixer and whisk the butter until creamy. Add the other ingredients except the heavy cream, and whisk until creamy and smooth. If needed, add a bit of heavy cream to loosen the mixture.

Assemble the macarons: find two macarons similar in size and add a good amount of filling to the bottom of one of them. Place the other on top and squeeze gently to take the filling all the way to the edge. Store in the fridge for 24 hours for perfect texture.

To decorate, sprinkle the surface with Diamond dust, and glue a little edible flower, off-center, using Royal icing.