

STRAWBERRY-ROSE MACARONS
(from the Bewitching Kitchen)

for the shells:

Fuchsia color from Sugarflair (a gift from my friend [Caro](#))
Royal Icing in piping consistency to make a flower
food pen to add little dots

for the filling:

60g butter
160g powdered sugar
3 tablespoons strawberry jam
1/8 tsp rose water
1 tablespoon heavy cream

Use a hand-held electric mixer and whisk the butter until creamy. Add the other ingredients and whisk until creamy and smooth. If needed, adjust with powdered sugar or heavy cream.

Match two shells, add filling and close them. Decorate with Royal Icing, adding a white edible pearl to the center, then piping little petals around it. A little extra decoration with a black food pen is optional.