

MACARON FLOWERS

(from The Bewitching Kitchen)

100g almond flour
100g powdered sugar
100g egg whites
100g granulated sugar
1/2 tsp vanilla extract
pink, red, green gel food color

Process almond flour and powdered sugar in food processor, about 10 pulses, then pass through a sieve. Reserve.

Bring the sugar and egg whites to the top of a pan with simmering water and whisk until the sugar is fully dissolved and the mixture feels smooth if you rub your fingers into it, 2 to 3 minutes. Immediately transfer it to a KitchenAid bowl and whisk on medium-high until the meringue form solid peaks that fold just slightly as you hold the whisk up. This will take 8 to 12 minutes. Add vanilla. Add the almond flour/powdered sugar mixture, put the blade beater and mix for a few seconds. Mix a little more by hand, remove a small amount do dye green, and dye most of the meringue pink or red.

Proceed to do the macaronage but do not take it as smooth as normally for regular macs, you need to hold it back so that the mixture is thicker and holds its shape when piped. Place the red meringue in a piping bag fitted with a leaf icing tip (104 works well). Place the green meringue in a piping bag fitted with a small round tip, maybe 1/4 inch.

Pipe petals in the shape you desire, then a little green stem. Do not bang the sheet. Let them fully dry until the surface is not moist at all. These need to dry more than round shells, or they will explode. Some cracks will happen, but they usually do not interfere too much with the design.

Fill the shells with the filling of your choice. I used raspberry buttercream (from [this post](#), but regular butter instead of vegan).

Leave the macarons in the fridge for 24 hours before serving.