

LIME MACARONS

(from The Bewitching Kitchen)

For shells, *use this recipe*, adding Americolor Electric Green with a touch of yellow).

For the filling:

60g butter, softened

1 tablespoon cream cheese, softened

160g powdered sugar

zest of 1 lime

2 tsp lime juice

heavy cream if needed to adjust consistency

Whisk the butter, cream cheese and lime zest until soft and smooth. Add the powdered sugar and lime juice, whisk and adjust consistency if needed with heavy cream. Transfer to a piping bag and use to fill macaron shells. Keep macarons in the fridge overnight for best texture.