

## French Macarons with Hand Mixer Step by Step Overview



1 Separate Eggs



2 Weigh Egg Whites



3 Wipe Down Bowl



4 Place Silicone Mat on Pan



5 Sift Flour and Sugar



6 Mix Egg Whites Until Foamy



7 Add Cream of Tartar and Salt



8 Add Superfine Sugar



9 Meringue Soft Peaks



10 Add Gel Food Coloring



11 Meringue Stiff Peaks



12 Sift Mixture into Meringue



13 Form Figure 8 in Batter



14 Add Piping Tip to Pastry Bag



15 Add Batter to Pastry Bag



16 Pipe Rounds on Silicone Mat



17 Tap Baking Pan Firmly



18 Let Macarons Rest



19 Bake the Macarons



20 Add the Filling

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