Macarons

3 egg whites

1/4 cup white sugar

2 cups powdered sugar

1 cup almond flour

pinch of salt

1/4 teaspoon cream of tartar

Buttercream

1/4 cup butter

3/4 cup powdered sugar

3 Tablespoons raspberry juice

Beat egg whites until foamy.

Add salt, cream of tartar and white sugar.  Beat until stiff peaks.

Add food coloring.

Sift together almond flour and powdered sugar.

Fold into egg mixture.

Transfer batter to a pastry bag fitted with a round tip

Pipe circles onto a parchment lined baking sheet.

Tap pans on counter to release air bubbles.  Let sit 30 minutes.

Bake 20 minutes at 300.

Whip buttercream, sugar and raspberry puree until smooth.

Fill pastry bag with buttercream.

Pipe buttercream on the bottom of half of the cookie shells.

Top with another cookie shell.