

**Name**

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Recipe Title

Cinnamon Roll French Macarons

Recipe Ingredients

For shells:

- 4 egg whites at room temperature
- 1 1/2 cups almond flour
- 1 1/4 cups confectioners' sugar
- 1/2 teaspoon ground cinnamon
- 3/4 cups of granulated sugar
- 1/4 teaspoon of cream of tartar

For filling:

- 1 block of cream cheese
- 6 tablespoons of softened butter
- 2 teaspoons of vanilla extract
- 1 to 1 1/2 cups of confectioners' sugar (sweeten to your liking)
- 1/2 to 1 teaspoon of ground cinnamon (add cinnamon to your liking)

Recipe Instructions

For shells:

1. Preheat the oven to 325 degrees Fahrenheit.
2. Separate egg whites and leave them in a small bowl, at room temperature for at least 30 minutes.
3. In a separate bowl, sift almond flour, confectioners' sugar, and ground cinnamon together twice.
4. Beat the egg whites at medium speed until soft peaks form. Increase the speed to high and slowly add the granulated sugar one tablespoon at a time. Beat in cream of tartar. Continue beating the egg whites until stiff peaks form.
5. Fold in the almond flour, confectioners' sugar, and cinnamon mixture into the egg whites.
6. Spoon the finished batter into a piping bag.
7. On a parchment paper-lined cookie sheet, pipe about 1-inch diameter cookies about 1-2 inches apart.
8. Let the piped cookies sit out and "dry" for about 30 minutes before baking.
9. Place cookies in the oven and bake for about 10-15 minutes, or until they are lightly brown.

For filling:

1. Beat the cream cheese and softened butter in a small bowl until creamy.
2. Gradually beat in the confectioners' sugar.
3. Beat in the cinnamon and vanilla.
4. Let the filling chill in the fridge for about 10 minutes.

Assemble:

1. Fill a piping bag with the cream cheese filling
2. Pipe 1/4-1/2 of a teaspoon onto the flat side of the shell.
3. Top the filled shell with a shell without filling. (It is like assembling a sandwich).
4. Garnish with a sprinkle of cinnamon.
5. Store cookies in an air tight container, in the refrigerator.