

# ROOT BEER FLOAT MACARONS

## INGREDIENTS:

### FOR THE MACARON SHELLS:

130 grams super fine almond flour  
130 grams powdered sugar  
90 grams castor sugar  
100 grams egg whites, aged, room temperature  
¼ teaspoon LorAnn Cream of Tartar  
1 teaspoon LorAnn Root Beer Super-Strength Flavor  
Brown gel color

### FOR THE FILLING:

Easy Flavored Ice Cream flavored with LorAnn's Vanilla Bean Paste  
After churning in ice cream maker, spread into 9x13 inch parchment lined baking dish.  
Top with another layer of parchment and place in freezer.



## DIRECTIONS:

1. Before beginning, make sure to wipe your utensils, bowls, and beaters/whisk attachment with a little alcohol or vinegar to remove any trace oils. Oil can deflate your meringue.
2. Prepare baking trays with parchment paper.
3. In a medium sized bowl, sift together powdered sugar and almond flour.
4. Add egg whites to mixing bowl. Beat on low speed until egg whites become foamy, then add cream of tartar.
5. Once the bubbles become dense and you can start to see tracks from the beaters, slowly add in the sugar, and increase the speed to medium.
6. Just before the eggs reach stiff peaks, add in food coloring and root beer flavoring.
7. Once your meringue has reached stiff peaks, fold in the almond flour and powdered sugar mixture 1/3 at a time.
8. To test batter readiness, let batter run off spatula. If the batter melts into the rest of the batch within 30 seconds, the batter is ready. If the batter is still too stiff, continue to fold, spreading the batter onto the sides of the bowl to remove some of the air.

9. Add batter to piping bag and pipe 3 inch circles.
10. Tap the tray several time to remove air bubbles and let rest for 30 minutes, or until a skin has developed.
11. Preheat oven to 320°F. Bake on middle rack for 18 minutes.
12. Let them cool on the pan near the open oven so they aren't shocked by a sudden temperature change.
13. Once completely cooled, remove from tray.
14. To fill, remove ice cream from freezer and using 3 inch biscuit cutter, cut out circles of ice cream.
15. Place one ice cream cutout on flat side of macaron shell and top with second shell.
16. Individually wrap sandwiches and store in freezer.

\*Makes 3-4 ice cream sandwiches

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