

French Macarons

Yum, French Macarons. I am going to be telling you a little bit about the history of French Macarons and also some facts. Macarons are made up of almond flour, sugar, and egg whites, yet people put different flavors in Macarons so they taste different from one another. Some of the flavors are raspberry, coffee, and a bunch more. They are round, and in my opinion they look very good.

The famous cookie called a Macaron were made by Catherine de Medicis. They were made in Italy in the year of 1533. They got famous fast. It spend town to town. Soon after that they were famous all over the world. In the 20th century Laduree Pastry had the idea of putting a chocolate panache in the middle of them. The first Macaron was just a single almond cookie, soft in the inside and crunchy on the outside. In the 1830's they started putting stuff on them. Things like jam, spices, and liquors.

There are some things you would not expect about Macarons. For many years, the Macaron history has been labeled French, but they are not, as I said, before they were made in Italy. The name "Macaron" could mean many different things. So what does it mean? One of the names for it means fine dough . If you want to celebrate Macarons, go to New York. They celebrate macarons and also give them out for free.

I don't know about you, but this made me love Macarons more than I already do because I learned some interesting things. I would love to learn more, but for now I think I learned enough. The thing I was most surprised about is that they are not French. Who would have thought.

