

Macaron Science

Annie and Connie Wu are sisters who are students at Brown University, and they are mad about macarons. You might even say they are macaron fanatics! To satisfy their passion they decided to do a research project on macarons studying the effect of different ratios of granulated and confectioner's sugar on the structure and texture of these cookies that are based on only three simple ingredients: egg whites, sugar, and almond flour. Together they designed and conducted the experiments, and Annie wrote the paper for her creative nonfiction course at Brown on "Writing with Food". Annie's paper is reproduced below with her permission.