

All Kristin's Macaron Recipes and Tips



This is based on a recipe that I got from the Martha Stewart Cookie app that I used to have on my iPad - sadly it no longer exists! I have used it A LOT and tweaked it slightly in a few areas that I think work better based on my own research and experience. These are a fussy little treat so follow the directions - they'll work! Enjoy the adventure!

Helpful Tools

- **KitchenAid Type Mixer** - with whisk attachment for macarons, paddle attachment for making buttercream icing filling.
- **Decorator bags** (cloth or disposable) - when I run out I use a ziplock bag - works okay in a pinch.
- **Decorator Tip** - I use a big Wilton size 12 (You don't need a plastic coupler but I usually use one because it's less likely to leak out the end when I pipe the cookies out.)
- **Parchment paper** - I use this a lot and buy the big one at Costco - lasts forever!



French Macarons

- Prep time - ½ an afternoon
- Bake time - 8 minutes
- Assembly time - the other ½ of your afternoon
- Yields about 2 ½ dozen depending on how big you pipe the cookies

Ingredients:

- 1 cup of powdered (confectioners') sugar (plus a little extra for making flour)
- ¾ cup of almond flour (directions to make your own below)
- 2 large egg whites - room temperature
- ¼ cup superfine sugar (granulated sugar works)
- 1 pinch of cream of tartar
- Optional - food coloring (I like Wilton's gels - comes in little tubs)
- Filling of your choice (icing, jam, ganache - see recipes below)

Prep Work:

1. Set eggs out so they will be room temperature. Separate yolk from white taking care not to get a single bit of yolk in the white. If you do, the yolk prevents the stiff peaks from forming later when you are mixing. If you get yolk in it, start over - it will not work.
2. Trace about 48 (24 per sheet) 1-ish inch or slightly smaller rounds onto parchment paper. This will help you get all your cookies the same size. I just go looking in my spice cabinet and find a cap that is about the size I need and trace that. They can be pretty close together (½ inch apart) on the parchment because these will not expand much. Ideally they go up, not out!
3. Make almond flour using sliced almonds (I buy a bag at Trader Joe's - they are usually reasonably priced there.) Put the almonds in the food processor and pulse it until it looks like flour. It will start to clump up a bit due to the oil in the nuts so add a little powdered sugar to reduce the clumping. Pulse again then sift your flour twice. Wegman's also sells almond flour that isn't too expensive.

Directions:

1. Pulse confectioners' sugar and almond flour in a food processor until combined. Sift mixture 2 times to remove any large chunks.
2. Whisk whites with a mixer on medium speed until foamy. Add cream of tartar, and whisk until soft peaks form. Reduce speed to low, then add superfine sugar. Increase speed to high, and whisk until stiff peaks form, about 8 minutes. Sift flour mixture over whites, and fold until mixture is smooth and shiny. Add food coloring if you like. When you scoop it with the spatula a ribbon of batter should run off it. Don't over mix.
3. Transfer batter to a pastry bag fitted with a size 12 plain round tip, and pipe 3/4-inch rounds 1/2 inch apart on parchment-lined baking sheets, dragging pastry tip to the side of rounds rather than forming peaks. Bang the bottom of each sheet on the work surface to release trapped air. Give it a good whack - the noise will probably frighten your dog. Let stand at room temperature for 30 - 60 minutes depending on the humidity that day. This is a good time to have a drink or make the icing depending on how smoothly this is going for you. (FYI - More humid, more dry time. If it's REALLY humid they may never dry right so consider this when you plan to make them.) You'll know they are dry if the tops take on a matte finish and if you gently touch them with your finger they don't stick to it much.
4. Preheat the oven to 375 degrees. Reduce oven temperature to 325 degrees and put in your first batch. Bake 1 sheet at a time, rotating halfway through, until macarons are crisp and firm, about 8 minutes. Keep an eye on them, you'll start to see them rise. These are their "feet." After each batch, increase oven temperature to 375 degrees, heat for 5 minutes, then reduce to 325 degrees.
5. Carefully slide them onto a cooling rack after they come out of the oven. If you leave them on the baking rack too long they continue to bake and the bottoms may burn.
6. Sandwich 2 same-size macarons with 1 teaspoon filling.



Filling Options

In the picture above you can see how I create a ring of buttercream and then put the jam, curd, or ganache inside. This helps if you need to transport them anywhere and are wanting them to be less messy. This method keeps the runnier fillings from falling out and makes them look neater and more polished. Your choice!

Buttercream Icing

- ½ cup unsalted butter (room temp)
- ½ cup butter flavored Crisco (room temp)
- 2 cups of powdered sugar
- 1 tsp of real vanilla OR almond extract
- Optional - food coloring



1. Cream the butter and Crisco together (using the paddle attachment on your Kitchenaid Mixer) until the color lightens (about 10 minutes on low).
2. Add powdered sugar slowly until combined.
3. Add vanilla at the end. Add desired food coloring. Nutella or Peanut butter can be subbed in for some of the fat if you'd like a flavored icing.
4. If used for decorating do not over mix or your icing will have air bubbles and will not smooth out on a cake.

Chocolate Ganache

- 8 oz semisweet (60% or higher) chocolate (Ghirardelli is best)
- ½ cup heavy cream
- Optional - 1 teaspoon instant coffee granules

1. Put the chocolate chips in a microwave safe bowl.
2. Microwave the cream for 30 seconds watching carefully.
3. Mix coffee with the cream. Pour liquid over the chocolate chips and let it sit for a few minutes. Stir until smooth. Cool to thicken.



*The coffee brings out the taste of the chocolate. I put coffee in all my chocolate cakes and brownies. Swap the water for coffee - it makes a difference!

Ina's Lemon (or Lime) Curd Recipe

- 3 lemons (for zest)
 - 1 ½ cups sugar
 - ¼ Pound unsalted butter (room temp)
 - 4 extra-large eggs
 - ½ cup lemon juice (3-4 lemons)
 - ⅛ teaspoon kosher salt
1. Using a carrot peeler, remove the zest of 3 lemons, being careful to avoid the white pith. Put the zest in a food processor fitted with the steel blade. Add the sugar and pulse until the zest is very finely minced into the sugar.
 2. Cream the butter and beat in the sugar and lemon mixture. Add the eggs, 1 at a time, and then add the lemon juice and salt. Mix until combined.
 3. Pour the mixture into a 2 quart saucepan and cook over low heat until thickened (about 10 minutes), stirring constantly. The lemon curd will thicken at about 170 degrees F, or just below simmer. Remove from heat and refrigerate.

Additional ideas to try...

- To create the galaxy effect - portion out the cookie batter into a few bowls, dye one dark, dark blue using black and blue, one teal, one pink, and one purple. Wrap each color into a tube of cellophane and place it all into a decorator bag. If you are a visual learner, see [this video](#).
- You can make the macaron cookies chocolate by swapping out ¼ of the powder sugar for cocoa powder.
- The cookies can also be lavender flavored. I buy Harney and Sons [French Super Blue Lavender Tea](#) and put a tablespoon of the lavender tea into the sugar and flour mix before I send it through the food processor. You can also sprinkle some of the lavender buds on top of the cookies. Chocolate lavender macarons with chocolate ganache is a really good combo! They make your house smell great when they are baking.
- I like to buy Bonne Maman jam for the fillings. You can use whatever you like but the cherry one is really great!
- I also use mascarpone cheese to make a cheesecake-like filling. If you mix the mascarpone with some lemon zest and then pipe that in a circle on the cookie and fill with lemon curd you will be everyone's favorite baker.
- You can also do different shapes - I did ovals and decorated the top with royal icing to make them look like Easter eggs.
- Use them to decorate a cake! My brother had a fall wedding and we made chocolate and pumpkin macaroons to decorate his wedding cake. Pics above.