



welcomes you to

Jolly Holiday Macarons

with Pastry Chef Katie Rosenhouse

French Macarons

Yield: 18-20 sandwich cookies

Ingredients:

4 oz. (1 ¼ cups) finely ground, blanched almond flour

7 oz. (1 ¾ cups) confectioners' sugar

3 large egg whites, at room temperature

3 ½ oz. (½ cup) granulated sugar

For the royal icing:

1 large egg white

¼ tsp. cream of tartar

1 ½ cups confectioners' sugar

Food coloring and decorations, as desired

For the buttercream:

½ cup unsalted butter, at room temperature

2 cups confectioners' sugar

1 tsp. heavy cream or whole milk

Vanilla extract, gingerbread spice, orange zest, or other flavorings

Procedure:

1. For the macarons: Preheat oven to 325°F.
2. Line two baking sheets with parchment paper; set aside.
3. In a medium bowl, sift to combine almond flour and confectioners' sugar; set aside.
4. In the bowl of a stand mixer fitted with a whisk attachment, whip egg whites until frothy.
5. On medium speed, slowly add sugar, continuing to whip the egg whites until all sugar has been added.
6. Add food coloring as desired.
7. Whip meringue to medium peaks.
8. Using a rubber spatula, fold half of the almond flour mixture into the whipped egg whites.
9. Fold in remaining almond flour mixture, continuing to fold until the batter reaches a lava-like consistency.
10. Transfer to a piping bag fitted with a medium round tip and pipe rounds onto prepared baking sheets, spacing 1-inch apart.
11. Bake one baking sheet at a time for 8-10 minutes (depending on size) until the cookies have settled and remove cleanly from the baking sheet using a small offset spatula.
12. Set aside to cool before filling.
13. For the royal icing: Whip egg white and cream of tartar until frothy; slowly beat in confectioners' sugar until smooth.
14. For the buttercream: Beat butter and confectioners' sugar to combine; add cream or milk slowly and beat until fluffy and thick.

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