

# Painted French Macarons Recipe

Makes 24 cookies

## **Macaron Shell Ingredients:**

60 g almond meal  
120g powder sugar  
70g egg whites (about 2 large eggs)  
35 g granulated sugar  
pink food coloring

## **Filling Ingredients**

2 egg whites  
½ cup (120 ml) granulated sugar  
12 tablespoons (180 ml) unsalted butter  
1 tablespoon (15 ml) vanilla bean paste

**Preparation:** Heat oven to 300 degrees F (150C). Line two sheet pans with parchment paper. Measure and sift almond meal. Measure and sift powdered sugar. Whisk together almond meal and powder sugar. Sift almond meal mixture. Set aside.

## **Directions (Macaron Shells):**

Place egg whites and granulated sugar in stand mixer bowl. Beat on medium low speed until egg whites start to form loose translucent bubbles, about 1-2 minutes. Increase mixer speed to medium and beat until meringue turns foamy white and starts to resemble well lathered shampoo, about 2 minutes. Increase speed to high until stiff peaks form and meringue starts to clump around whisk (about 3-5 minutes). Add in powdered food coloring until color meets desired shade and beat for 30 seconds. Add liquid food color and beat until just combined, about 30 seconds. Turn off mixer.

Dump dry mixture into meringue, then using a sturdy spatula combine dry mixture into meringue by smashing it against side of bowl until batter resembles flowing lava, about 20-25 folds (2-4 minutes). The batter is ready when it can hold its own shape when spooned on itself, but then slowly flatten out after about 15-20 seconds. Start checking the batter after 20 folds for readiness.

Transfer batter to pastry bag and pipe 1 1/2 inch circles onto parchment lined baking sheet. Take hold of pan and give it a quick hard tap against the counter, turn the pan 90 degrees and give it another quick hard tap. This will deflate any bubbles and will help to prevent cracked shells. Bake at 300 degrees F, until macarons easily lift away from paper, about 20 minutes.

## **Directions (Vanilla Buttercream):**

Fill sauce pan with water halfway up. Bring to a boil. Lower heat to medium heat. Place stand mixer bowl on top of pan (think bain-marie). Whisk until constantly until mixture reaches 160 degrees F, about 7-10 minutes. Remove from heat. Transfer mixture to stand mixer fitted with a whisk attachment. Beat until mixture cools to touch, about 3 minutes. Mix in 1 tablespoon of butter at a time, making sure each one is fully incorporated before adding the next, about 3-5 minutes. Transfer mixture to a pastry bag.