

Name

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Recipe Title

Midnight Macarons

Recipe Ingredients

4 egg whites,
1/3 c. sugar
2.5 c. powdered sugar
1.5 c. almond flour
1/4 t. salt
0.5 t. cream of tartar
1 t. espresso powder
1 c. chocolate chips
0.5 c. heavy cream
1/4 c. caramel sauce

Recipe Instructions

1. Heat oven to 300 degrees Fahrenheit (convention bake).
2. Sift almond flour and powdered sugar into a bowl and mix to combine.
3. Beat the egg whites until they begin to foam, then add espresso powder, salt, and cream of tartar. Beat until stiff peaks form.
4. Carefully fold the egg white mixture and flour mixture together, until combined.
5. Use a pastry bag fitted with a piping tip to pipe 1-inch rounds of the batter onto a lined baking sheet.
6. Carefully drop the baking sheets onto the counter to remove any extra air bubbles.
7. Allow to sit for about 30-50 minutes until tacky to the touch.
8. Bake about 18 minutes.
9. While the macarons are baking, prepare the filling by heating the heavy cream and chocolate chips over a double boiler until melted. Let cool.
10. Use a piping bag to pipe out the ganache onto the macarons. Drizzle the tops with caramel sauce and finish with a dusting of powdered sugar.