

SNICKERDOODLE MACARONS

(adapted from Gwen & Joanne)

for the shells:

3 large egg whites, (95-100g), aged overnight

1/4 tps cream of tartar

1/4 cup sugar (50g)

pinch of salt

2 cups powdered sugar (200g)

1 cup almond flour (120g)

for the filling:

(makes a lot, you can halve the amount, if you prefer)

1 cup unsalted butter, room temperature

4 cups confectioner's sugar

¼ cup heavy cream

2 tsp vanilla extract

salt, to taste

1 tbs cinnamon, plus more for dusting

Sift the salt, powdered sugar, and almond flour into a large container. Discard any clumps in the sieve. Using a whisk attachment, beat egg whites with cream of tartar until foamy. Add sugar in 3 batches. Continue beating until stiff peaks form. Add gel food coloring, if desired, whisk again.

Add 1/3 of the almond mixture into the egg whites. Fold until incorporated – about 15-20 turns. Then add another 1/3. Fold again. Repeat one last time. It will take about 65 folds for the right consistency.

Draw circles with a pencil on a sheet of parchment paper, then place the sheet with the drawing side down on a baking sheet, so that you can see the lines through. Pipe small circles using a pastry bag, making sure your hand is vertical, at 90 degrees over the center of the circle. Let rest until a skin forms. It should no longer be sticky. 30-60 minutes. Bake at 275F for 17 minutes. Let the shells cool completely before attempting to peel them off.

Make the filling: in the bowl of a stand mixer fitted with the paddle attachment, combine the butter and powdered sugar, mixing on medium-high speed until light and fluffy. Add in the cream and vanilla and beat on medium-high for 3 minutes. Mix in the cinnamon until completely combined, as well as salt to taste.

Pipe the buttercream onto the flat side of half of the macarons and then top them with a second, similarly sized macaron. Refrigerate in an airtight container overnight. Dust with cinnamon before serving.