

PUMPKIN MACARON FILLING

1/2 cup butter, softened
1/4 cup canned pumpkin pureed
2 cups powdered sugar (220 g)
1 tsp vanilla
1/2 tsp cinnamon
1/4 tsp ground ginger
1/8 tsp nutmeg
pinch of allspice
to decorate:
White Candy melts (about 3/4 cup)
black gel food dye
sprinkles of your choice

Cream the butter and pumpkin puree with an electric mixer. Add in the sugar and spices. Mix well and scrape down side of bowl. If needed, thin with a very small amount of milk or heavy cream.

Add a small amount of buttercream to a macaron shell, top with another shell. Melt the Candy melts in a microwave or double boiler. Add black food dye. Place in a piping bag, cut a very small hole in the plastic. Pipe lines on top of the macarons, immediately add sprinkles before the drizzle sets.

As always, leave the filled macarons in the fridge overnight before serving them.