

## ***VEGAN COFFEE GANACHE MACARONS***

*(adapted from [Pies and Tacos](#))*

for shells:

110 grams almond flour

110 grams powdered sugar

75 grams aquafaba

1/4 teaspoon cream of tartar

66 grams granulated sugar

tiny amount of Americolor GOLD food gel dye

for vegan coffee ganache:

1/3 cup coconut cream

60g semisweet chocolate chips (vegan)

2 tsp espresso powder

Process the almond flour and powdered sugar in a food processor for about 20 seconds total using short pulses. Sift the mixture and reserve.

Place the aquafaba in the bowl of a mixer. Start whipping on low speed and add the cream of tartar. Whip for about 30 seconds, until the aquafaba starts getting white and thick like soup. Raise the speed to medium and continue to whip for another couple of minutes, until you are able to see streaks left by the whisk on the aquafaba. Raise the speed to high, and start to add the granulated sugar, slowly, a bit at a time. Continue to whip until the aquafaba achieves stiff peaks, which can take 10 minutes or more, depending on your mixer. Add the food color close to the end of whipping.

Add the sifted dry ingredients to the whipped aquafaba. Start folding with a spatula slowly. Fold the batter forming a letter J with the spatula. You will fold until the batter is flowing slowly but effortlessly off the spatula. Transfer the batter to the piping bag. Pipe circles on a baking sheet lined with silicon mat. Slam the trays against the counter to release air bubbles. Let the trays rest for 30-45 minutes until the shells are dry.

Heat the oven to 285°F. Bake one tray at a time for a total of 20 minutes, or until the macarons tops do not twist independently of the bottom if you try to rotate them.

Make the filling: Heat up the coconut cream until hot. Pour over chocolate chips. Whisk until all chocolate chips have melted, add the espresso powder and whisk until fully smooth. Chill it in the fridge for a few hours. Remove from the fridge about 40 minutes before you wish to fill the macarons. This will help the ganache have the perfect consistency. Assemble shells, fill with ganache, and decorate as desired. Leave in the fridge for 24 hours for perfect consistency.