

HORCHATA MACARONS

INGREDIENTS:

FOR MACARON SHELL:

157 g egg whites (aged, room temp)
157 g granulated sugar
1/8 tsp cream of tartar
206 g almond flour (finely sifted)
187 g powdered sugar (finely sifted)
gel food coloring (optional), as desired

FOR HORCHATA BUTTERCREAM FILLING:

3 oz pasteurized egg whites
12 oz powdered sugar
1.5 sticks (6 oz/170g) unsalted butter (softened, room temp)
1.5 tsp LorAnn Horchata Super-Strength



DIRECTIONS:

For Macaron Shell:

1. Sift the almond flour and powdered sugar together twice. Set aside.
2. Whip the egg whites and cream of tartar until foamy. Gradually add the granulated sugar until the meringue forms stiff, glossy peaks. Fold in coloring, if using.
3. Fold the dry mix into the meringue until the batter reaches the "ribbon stage." (It should fall in a slow, continuous ribbon.)
4. Pipe uniform circles onto prepared baking sheets. Tap the sheets to release air. Rest the shells until a dry skin forms (30-60 minutes).
5. Bake in a preheated oven at 300-325°F (150-163°C) for 13-16 minutes. Cool completely before peeling off the mat/parchment.

For Horchata Buttercream Filling:

1. In a stand mixer, combine the pasteurized egg whites and powdered sugar. Whip on medium-high for 5-7 minutes until the mixture is thick, glossy, and holds a soft peak.
2. Switch to the paddle attachment. With the mixer on low, add the room temperature butter one piece at a time. Mix until the buttercream is perfectly smooth, light, and fluffy.

3. Fold in the LorAnn Horchata Super-Strength Extract. Mix briefly until combined.
4. Pipe the filling onto a shell and sandwich it with another. Let the assembled macarons mature in the refrigerator for 12-24 hours for the best texture.

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