

# Classic and Creative Macaron Flavors You'll Love

## Salted Caramel Macarons

*Makes 25 | Prep. time 40 minutes | Resting time 30-35 minutes*

*Cooking time 30-35 minutes | Refrigeration time 12 hours*

### **Ingredients**

- 1 cup superfine blanched almond flour
- 1½ cups icing sugar
- 3 large egg whites (90 grams, room temperature)
- ¼ cup granulated sugar
- ¼ teaspoon cream of tartar

### **Caramel Filling**

- 1 cup granulated sugar
- 8 tablespoons salted butter
- ½ cup heavy cream
- 1 teaspoon salt

### **Directions**

1. Sift the almond flour and icing sugar. Transfer to a bowl and mix until well combined. Set aside.
2. In another bowl, beat the egg whites with the granulated sugar and cream of tartar until very stiff peaks are formed.
3. Fold in the almond flour and icing sugar mixture gently with a spatula. You don't want to overmix the batter, but also don't undermix it. You'll know it's done when the batter isn't runny but should still slide easily from the spatula.
4. Transfer the batter to a large piping bag fitted with a round medium-sized tip.
5. Prepare 2 baking sheets by lining them with parchment paper or using a silicone mat made for macarons.
6. Pipe out 50 macaron cookies into 1¼-inch round shells and take care to leave about 1 inch of space between each.
7. Bump the tray on a countertop a few times to release any air bubbles. If any air bubbles appear on the surface, pop them with a toothpick.
8. Let the cookies dry at room temperature for about 30–35 minutes. A soft skin will form.
9. Preheat the oven to 300°F (149°C) and place an oven rack in the middle position.
10. Bake the first baking sheet of macarons for about 15–17 minutes. Repeat with the remaining baking sheet.
11. Remove the cookies from the oven and let them cool completely.
12. In the meantime, prepare the filling. Warm the sugar in a saucepan over medium heat to make the caramel sauce.
13. When it starts to turn amber, stir in the butter and heavy cream. Season with salt and stir until everything is bubbly.
14. Remove from heat and let it sit for a while in a cool place.
15. Pipe some of the caramel sauce on one cookie and cover it with another to make the sandwich cookie.
16. Transfer the macarons to an airtight container and refrigerate for 12 hours.
17. To serve, let the macarons sit at room temperature for 15-20 minutes and enjoy.

### ***Nutrition (per serving)***

Calories 185, fat 7 g, carbs 33 g, sugar 30 g, Protein 2 g, sodium 76 mg

# Lemon Macarons

*Makes 25 | Prep. time 55 minutes | Resting time 30 minutes  
Cooking time 30-35 minutes | Refrigeration time 12 hours*

## **Ingredients**

- 1 cup superfine blanched almond flour
- 1½ cups icing sugar
- 3 large egg whites (90 grams, room temperature)
- ¼ cup granulated sugar
- ¼ teaspoon cream of tartar
- ¼ teaspoon yellow food coloring

## **Filling**

- ¼ cup butter
- 7 ounces cream cheese, softened
- Zest of 1 lemon
- 1 teaspoon lemon juice

## **Directions**

1. Sift the almond flour and icing sugar. Transfer to a bowl and mix until well combined. Set aside.
2. In another bowl, beat the egg whites with the granulated sugar and cream of tartar until very stiff peaks are formed. Fold in the yellow food coloring.
3. Fold in the almond flour and icing sugar mixture gently with a spatula. You don't want to overmix the batter, but also don't undermix it. You'll know it's done when the batter isn't runny but should still slide easily from the spatula.
4. Transfer the batter to a large piping bag fitted with a round medium-sized tip.
5. Prepare 2 baking sheets by lining them with parchment paper or using a silicone mat made for macarons.
6. Pipe out 50 macaron cookies into 1¼-inch round shells and take care to leave about 1 inch of space between each.
7. Bump the tray on a countertop a few times to release any air bubbles. If any air bubbles appear on the surface, pop them with a toothpick.
8. Let the cookies dry at room temperature for about 30–35 minutes. A soft skin will form.
9. Preheat the oven to 300°F (149°C) and place an oven rack in the middle position.
10. Bake the first baking sheet of macarons for about 15–17 minutes. Repeat with the remaining baking sheet.
11. Remove the cookies from the oven and let them cool completely.
12. In the meantime, prepare the filling. Beat the butter and cream cheese in a bowl with the help of a hand mixer. Stir in the zest and lemon juice and mix until everything is combined.
13. Pipe some of the filling on one cookie and cover it with another to make the sandwich cookie.
14. Transfer the macarons to an airtight container and refrigerate for 12 hours.
15. To serve, let the macarons sit at room temperature for 15-20 minutes and enjoy.

## **Nutrition (per serving)**

Calories 186, fat 5 g, carbs 29 g, sugar 27 g, Protein 2 g, sodium 52 mg

# Matcha Macarons

*Makes 25 | Prep. time 55 minutes | Resting time 30 minutes  
Cooking time 30-35 minutes | Refrigeration time 12 hours*

## **Ingredients**

- 1 cup superfine blanched almond flour
- 1½ cups icing sugar
- 3 large egg whites (90 grams, room temperature)
- ¼ cup granulated sugar
- ¼ teaspoon cream of tartar
- 1 teaspoon matcha

## **Filling**

- ¼ cup butter, softened
- ¼ cup cream cheese, softened
- 3 cups icing sugar
- 1 tablespoon whole milk
- 1 teaspoon matcha powder

## **Directions**

1. Sift the almond flour and icing sugar. Transfer to a bowl and mix until well combined. Set aside.
2. In another bowl, beat the egg whites with the granulated sugar and cream of tartar until very stiff peaks are formed. Fold in the matcha powder.
3. Fold in the almond flour and icing sugar mixture gently with a spatula. You don't want to overmix the batter, but also don't undermix it. You'll know it's done when the batter isn't runny but should still slide easily from the spatula.
4. Transfer the batter to a large piping bag fitted with a round medium-sized tip.
5. Prepare 2 baking sheets by lining them with parchment paper or using a silicone mat made for macarons.
6. Pipe out 50 macaron cookies into 1¼-inch round shells and take care to leave about 1 inch of space between each.
7. Bump the tray on a countertop a few times to release any air bubbles. If any air bubbles appear on the surface, pop them with a toothpick.
8. Let the cookies dry at room temperature for about 30–35 minutes. A soft skin will form.
9. Preheat the oven to 300°F (149°C) and place an oven rack in the middle position.
10. Bake the first baking sheet of macarons for about 15–17 minutes. Repeat with the remaining baking sheet.
11. Remove the cookies from the oven and let them cool completely.
12. In the meantime, prepare the filling. Beat the butter, cream cheese, icing sugar, whole milk, and matcha powder in a bowl with the help of a hand mixer.
13. Add some of the filling on one cookie and cover it with another to serve.

## **Nutrition (per serving)**

Calories 185, fat 7 g, carbs 29 g, sugar 27 g, Protein 2 g, sodium 42 mg

# French Vanilla Macarons

Makes 25 | Prep. time 55 minutes | Resting time 30 minutes  
Cooking time 30-35 minutes | Refrigeration time 12 hours

## Ingredients

- 1¼ cups superfine blanched almond flour
- 1¼ cups icing sugar
- 3 large egg whites (90 grams, room temperature)
- ¼ teaspoon cream of tartar
- ½ cup + 1 tablespoon granulated sugar
- ⅓ cup water
- 1 teaspoon vanilla extract

## Filling

- ½ cup butter, softened
- 2 cups icing sugar
- 1 tablespoon whole milk
- 1 teaspoon pure vanilla extract

## Directions

1. Sift the almond flour and icing sugar. Transfer to a bowl and mix until well combined.
2. Add 45 grams of the egg whites and fold together until the mixture is thick and paste-like. Cover it with plastic wrap to prevent the mixture from drying out. Set aside.
3. In a saucepan over medium heat, warm the granulated sugar and water together.
4. Once it begins to boil, pour the remaining egg whites in a stand mixer bowl and whisk on medium speed.
5. Add the cream of tartar and continue mixing at medium speed until soft peaks begin to form.
6. Cook the syrup until it reaches 255°F (113°C). Slowly in a thin line, add the syrup to the mixing bowl. Be careful not to add it all at once but only slowly so you won't end up with cooked egg whites.
7. When the syrup has been fully mixed in, increase the mixing speed to high. Beat for about 6 more minutes until very stiff peaks are formed, and then stir in the vanilla extract, and mix well.
8. Fold in the almond flour/icing sugar mixture and gently mix everything with the help of a spatula. You don't want to overmix the batter, but also don't undermix it. You'll know it's done when the batter isn't runny but should still slide easily from the spatula.
9. Transfer the batter to a large piping bag fitted with a round medium-sized tip.
10. Prepare 2 baking sheets by lining them with parchment paper or using a silicone mat made for macarons.
11. Pipe out 50 macaron cookies into 1¼-inch round shells and take care to leave about 1 inch of space between each.
12. Bump the tray on a countertop a few times to release any air bubbles, and let the cookies dry at room temperature for about 30–35 minutes, allowing a skin to form.
13. Preheat the oven to 300°F (149°C) and place an oven rack in the middle position.
14. Bake the first baking sheet of macarons for about 15–17 minutes. Repeat with the remaining baking sheet.
15. Remove the cookies from the oven and let them cool completely.
16. To make the filling, in a bowl, beat the butter with the icing sugar, whole milk, and vanilla extract.
17. Transfer the filling to a piping bag.
18. Pipe some of the filling on one cookie and cover it with another to form the macarons.
19. Transfer the macarons to an airtight container and refrigerate for 12 hours.
20. To serve, let the macarons sit at room temperature for 15-20 minutes and enjoy.

## Nutrition (per serving)

Calories 198, fat 7 g, carbs 33 g, sugar 32 g, Protein 2 g, sodium 42 mg

# Chocolate Ganache Macarons

Makes 25 | Prep. time 55 minutes | Resting time 30 minutes  
Cooking time 30-35 minutes | Refrigeration time 12 hours

## Ingredients

- 1 cup superfine blanched almond flour
- 1½ cups icing sugar
- 2 teaspoons cocoa powder
- 3 large egg whites (90 grams, room temperature)
- ¼ cup granulated sugar
- ¼ teaspoon cream of tartar

## Chocolate Ganache

- ¾ cup whipping cream
- 7 ounces dark chocolate
- 1 teaspoon vanilla extract

## Directions

1. Sift the almond flour, icing sugar, and cocoa powder. Transfer to a bowl and mix until well combined. Set aside.
2. In another bowl, beat the egg whites with the granulated sugar and cream of tartar until very stiff peaks are formed.
3. Fold in the almond flour, icing sugar, and cocoa powder mixture gently with a spatula. You don't want to overmix the batter, but also don't undermix it. You'll know it's done when the batter isn't runny but should still slide easily from the spatula.
4. Transfer the batter to a large piping bag fitted with a round medium-sized tip.
5. Prepare 2 baking sheets by lining them with parchment paper or using a silicone mat made for macarons.
6. Pipe out 50 macaron cookies into 1¼-inch round shells and take care to leave about 1 inch of space between each.
7. Bump the tray on a countertop a few times to release any air bubbles. If any air bubbles appear on the surface, pop them with a toothpick.
8. Let the cookies dry at room temperature for about 30–35 minutes. A soft skin will form.
9. Preheat the oven to 300°F (149°C) and place an oven rack in the middle position.
10. Bake the first baking sheet of macarons for about 15–17 minutes. Repeat with the remaining baking sheet.
11. Remove the cookies from the oven and let them cool completely.
12. In the meantime, prepare the ganache. Warm the whipping cream until very hot but not bubbly and pour in a bowl over the chocolate. Stir in the vanilla extract and set it aside in a cool place.
13. Pipe some of the filling on one cookie and cover it with another to make the sandwich cookie.
14. Transfer the macarons to an airtight container and refrigerate for 12 hours.
15. To serve, let the macarons sit at room temperature for 15-20 minutes and enjoy.

## **Nutrition (per serving)**

Calories 189, fat 8 g, carbs 28 g, sugar 26 g, Protein 2 g, sodium 39 mg

# Blueberry and Cream Cheese Macarons

Makes 25 | Prep. time 55 minutes | Resting time 30 minutes  
Cooking time 30-35 minutes | Refrigeration time 12 hours

## Ingredients

- 1¼ cups superfine blanched almond flour
- 1¼ cups icing sugar
- 3 large egg whites (90 grams, room temperature)
- ¼ teaspoon cream of tartar
- ½ cup + 1 tablespoon granulated sugar
- ⅓ cup water
- 1 teaspoon vanilla extract
- 4-5 drops purple food coloring

## Filling

- ½ cup butter, softened
- 4 ounces cream cheese, softened
- 2 cups icing sugar
- 1 teaspoon blueberry extract
- 4-5 drops purple food coloring

## Directions

1. Sift the almond flour and icing sugar. Transfer to a bowl and mix until well combined.
2. Add 45 grams of the egg whites and fold together until the mixture is thick and paste-like. Cover it with plastic wrap to prevent the mixture from drying out. Set aside.
3. In a saucepan over medium heat, warm the granulated sugar and water together.
4. Once it begins to boil, pour the remaining egg whites in a stand mixer bowl and whisk on medium speed.
5. Add the cream of tartar and continue mixing at medium speed until soft peaks begin to form.
6. Cook the syrup until it reaches 255°F (113°C). Slowly in a thin line, add the syrup to the mixing bowl. Be careful not to add it all at once but only slowly so you won't end up with cooked egg whites.
7. When the syrup has been fully mixed in, increase the mixing speed to high. Beat for about 6 more minutes until very stiff peaks are formed, and then stir in the vanilla extract and food coloring. Mix well.
8. Fold in the almond flour and icing sugar mixture and gently mix everything with the help of a spatula. You don't want to overmix the batter, but also don't undermix it. You'll know it's done when the batter isn't runny but should still slide easily from the spatula.
9. Transfer the batter to a large piping bag fitted with a round medium-sized tip.
10. Prepare 2 baking sheets by lining them with parchment paper or using a silicone mat made for macarons.
11. Pipe out 50 macaron cookies into 1¼-inch round shells and take care to leave about 1 inch of space between each.
12. Bump the tray on a countertop a few times to release any air bubbles, and let the cookies dry at room temperature for about 30–35 minutes, allowing a skin to form.
13. Preheat the oven to 300°F (149°C) and place an oven rack in the middle position.
14. Bake the first baking sheet of macarons for about 15–17 minutes. Repeat with the remaining baking sheet.
15. Remove the cookies from the oven and let them cool completely.
16. To make the filling, in a bowl, beat butter, cream cheese, icing sugar, blueberry extract, and food coloring.
17. Pipe some of the filling on one cookie and cover it with another to form the macarons.
18. Transfer the macarons to an airtight container and refrigerate for 12 hours.
19. To serve, let the macarons sit at room temperature for 15-20 minutes and enjoy.

## Nutrition (per serving)

Calories 199, fat 8 g, carbs 30 g, sugar 28 g, Protein 2 g, sodium 57 mg

\*\*\*These recipes and more are found in Louise Davidson's *Wicked Good Macarons: Insanely Delicious French and Italian Macaron Recipes*. To get your own copy, click on the cover below or click [here](#).

*Wicked Good*  
**MACARONS**

Insanely Delicious French and  
Italian Macaron Recipes



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