THE J.M. SMUCKER Co

Rochelle Desouza’s Strawberry Macarons

Prep Time	Cook Time	Serves	Difficulty
25 mins	20 mins	32	N/A

Ingredients

- **Macaron Shells:**
- 3 (100 g) large egg whites (room temperature)
- 1 1/2 cups (140 g) **Robin Hood®** Almond Flour

  Robin Hood® Almond Flour (Gluten Free)

- 1/2 cup (90 g) granulated sugar
- 1 cup (130 g) powdered sugar
- 1 tsp (5 mL) vanilla
- 1/4 tsp (1 g) cream of tartar
- pink food colouring (a couple of drops)
- **Strawberry Buttercream Filling:**
- 2 (60 g) large egg whites
- 2/3 cup (133 g) granulated sugar
- 3/4 cup (170 g) unsalted butter
- 1 tsp (5 mL) vanilla extract
- 1/2 tsp (2-3 g) **Smucker's®** Strawberry PURE Jam per macaron

Directions

Step 2:

Preheat oven to 300°F (150°C).

Step 3:

Combine egg whites and cream of tartar in a stand mixer or bowl using a hand mixer until frothy. Gradually add sugar and whip until stiff with glossy peaks. Add food coloring part way through as the egg whites start to get thicker.

Step 4:

Sift the flour and powdered sugar together into a bowl. Add 1/3 of the dry mixture to the meringue mixture and gently fold in to incorporate. Gradually fold in the remaining dry mixture in two batches, folding the ingredients together until the batter reaches a smooth, lava-like consistency.

Step 5:

Using a piping bag, pipe the batter into small, even circles onto a lined baking sheet. Bake in the preheated oven for 12 to 15 minutes, rotating the baking sheet halfway through the baking time for even cooking. Allow the shells to cool completely before filling.

Step 7:

Add egg whites and sugar to the top portion of a pre-heated double boiler. Whisk until the sugar has dissolved. Transfer the mixture to a stand mixer or heat-safe bowl using a hand mixer and whip until it cools, and stiff peaks are formed.

Step 8:

Slowly add room temperature butter and a splash of vanilla extract.

Step 10:

Using a piping bag, pipe a round of buttercream on each baked shell and then pipe strawberry jam just in the middle. Gently press the matching shell on top to create a sandwich. Repeat until all macarons are assembled.

Step 11:

Allow the macarons to mature and set in the refrigerator for 24 hours before serving.

Images

