



Foolproof French Macarons
with Chef Bridget Charters

Classic Butter Preparation
Buttercream
Chocolate Ganache
Baking Tips and Building Techniques

Equipment:

- Mixer with whisk and paddle attachment
- Food processor or small mini chop
- Digital scale
- Fine mesh strainer
- Sheet pans lined with parchment paper
- Parchment paper
- 2-3 - 16" Pastry bags (can be disposable)
- #807 piping tip
- Rubber spatulas
- 2-3 medium Glass bowls
- Small pot
- Small whisk
- Measuring cups and spoons
- Side towels
- Scissors
- OPTIONAL: Wilton Icing Colors, 12-Count Gel-Based Food Color (gel is best, liquid will work also) if you plan of coloring your macarons

Ingredients:

- 1 cup almond flour
- 4 cups powder sugar
- 2 large egg whites (room temperature)
- ¼ cup granulated sugar
- sticks unsalted butter
- vanilla extract
- fine sea salt
- ½ cup cream
- 3 ½ ounces dark (60-70%) chocolate