

# Vanilla Macaron

Learn to make perfect French vanilla macarons with this detailed recipe. Includes step-by-step instructions for shells and buttercream filling.

15	25	40	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Vanilla Macaron

## Ingredients

- 3 egg white
- 1 cup almond flour
- 1 cup granulated sugar
- 1 cup powdered sugar
- 2 tsp vanilla extract
- 1 tsp cream of tartar
- 1 cup unsalted butter
- 5 egg yolk
- 3 tbsp water
- 1 pinch salt

## Instructions

- 1 Prepare ingredients and equipment**

Line two baking sheets with parchment paper. Sift 1 cup almond flour with 1 cup powdered sugar through a fine-mesh sieve into a bowl, discarding any large pieces that don't pass through.
- 2 Make the meringue**

Place 3 egg whites in the clean, dry bowl of a stand mixer fitted with the whisk attachment. Beat on medium speed until foamy, about 1 minute.
- 3** Add 2 teaspoons cream of tartar and continue beating. Gradually add 1 cup granulated sugar in a slow, steady stream while beating.
- 4** Add 1 teaspoon vanilla extract and beat on high speed until stiff, glossy peaks form and the meringue holds its shape when the whisk is lifted, about 5-7 minutes.
- 5 Make the macaronage**

Add one-third of the sifted almond flour mixture to the meringue. Fold gently with a rubber spatula using a cutting and folding motion, turning the bowl as you work.
- 6** Add the remaining almond flour mixture in two additions, folding until the batter flows like thick lava and forms a ribbon that disappears back into the mixture within 10 seconds.

- 7 **Pipe the macarons**  
Transfer batter to a piping bag fitted with a 1/2-inch round tip. Pipe 1.5-inch circles onto the prepared baking sheets, spacing them 1 inch apart.
- 8 Tap the baking sheets firmly on the counter several times to release air bubbles. Use a toothpick to pop any remaining surface bubbles.
- 9 Let the piped macarons rest at room temperature for 30-60 minutes until they form a skin and feel dry to the touch when gently tapped.
- 10 **Bake the shells**  
Preheat oven to 300°F (150°C). Bake one sheet at a time for 15-18 minutes, rotating the pan halfway through, until the macarons don't wiggle when gently touched.
- 11 **Make buttercream filling**  
Beat 5 egg yolks in a stand mixer bowl. In a small saucepan, heat 1/4 cup water with 1/2 cup granulated sugar over medium heat until it reaches 238°F (114°C) on a candy thermometer.
- 12 With the mixer running on medium speed, slowly pour the hot sugar syrup into the egg yolks. Continue beating until the mixture cools to room temperature, about 10 minutes.
- 13 Add 3 tablespoons soft butter one piece at a time, beating well after each addition. Add 1 teaspoon vanilla extract and 1 pinch salt, then beat until smooth and creamy, about 5 minutes.
- 14 **Assemble and mature**  
Cool macaron shells completely on the baking sheets. Match similar-sized shells in pairs, pipe buttercream onto the flat side of one shell, then gently sandwich with its pair.
- 15 Place assembled macarons in an airtight container and refrigerate for at least 12 hours to allow the shells to soften and flavors to meld before serving.

## Tips

Weigh ingredients using a digital scale rather than measuring cups for the most accurate results, as macarons are sensitive to ingredient ratios.

Age egg whites by separating them 24-48 hours before use and covering with plastic wrap, which helps create more stable meringue.

Sift almond flour and powdered sugar together multiple times to ensure the finest texture and prevent lumpy shells.

Use the "figure-8 test" to check batter consistency - properly mixed batter should form a continuous ribbon that dissolves back into the mixture within 10 seconds.

Tap baking sheets firmly on the counter after piping to release air bubbles, then use a toothpick to pop any remaining surface bubbles.

Rotate baking sheets halfway through baking time to ensure even cooking, and avoid opening the oven door during the first 10 minutes of baking.

Let assembled macarons mature in the refrigerator for at least 12 hours before serving to allow the filling to soften the shells perfectly.

Keep detailed notes of your process, including weather conditions, as this helps identify factors that affect your results.