

Mint Julep Macarons

Makes about 10 Macarons

Ingredients:

- 35 g blanched, finely ground almond meal or flour
- 58 g icing sugar
- 1 large egg white, room temperature
- 25 g granulated sugar
- A pinch of gel food colouring (I used green)

Directions:

1. Pre-heat the oven to 350° F. Line your baking sheet with parchment with circle-round templates beneath it.
2. Combine the almond meal with the icing sugar and sift a few times, discard or reserve the larger bits for something else.
3. In the small bowl of your stand mixer, whisk the granulated sugar and egg white together by hand and then beat on #4 for 2 minutes, #6 for 2 minutes.
4. Add the pinch of food colouring now and beat for a final two minutes on #8.
5. Pipe onto the prepared parchment onto the circle-rounds. Tap the baking sheet on the counter to remove any air bubbles and bake for 13 minutes or until feet have developed but the cookie does NOT brown. Cool on parchment and remove carefully. Fill with Mint Julep Buttercream (recipe below).
6. Unfilled cookies may be kept in the freezer for up to one month in an air-tight container.



Mint Julep Buttercream

Ingredients:

- 57 g butter (softened)
- 200 g icing sugar
- 2.5 mL mint extract
- 25 mL bourbon
- 2.5 mL brandy
- Gel food colouring of choice

Directions:

1. Combine softened butter with the icing sugar, mint extract, bourbon and brandy and beat until extremely light and fluffy.
2. I wanted this buttercream to resemble the colour of bourbon so I coloured it with a little brown, red and yellow gel colouring.
3. Fill a piping bag with the buttercream and fill each half cookie carefully. Top with the second half of the cookie. Store on its side in an air-tight container in the fridge. Cookies remain fresh for up to one week. Allow filled cookies to come to room temperature before serving, but make sure the room isn't too warm otherwise the buttercream will melt.