



# An American Macaron in Paris

## Macarons with Peanut Butter & Jelly Filling

*Yields approximately 16 macarons*

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### Macaron shell:

- 5 ½ ounces almond flour
- 5 ½ ounces powdered sugar
- 1 cup granulated sugar
- 4 egg whites
- A few drops red food coloring

In a saucepan on high heat, bring the granulated sugar and 3 tablespoons water to 230° F on a candy thermometer (3-5 minutes). When the sugar syrup reaches about 190° F, start whipping 2 egg whites. Whip until they reach full peaks, and then slowly add the boiling syrup. Whip on medium-high speed until they are completely cooled and you have a shiny meringue, about 10 minutes.

Mix the remaining 2 egg whites and the sifted almond flour/sugar and carefully fold into the meringue. Add the food coloring.

Preheat the oven to 320° F. Line baking sheets with silicone baking mats or parchment paper.

Fill a pastry bag with the meringue and pipe macarons about 3 inches in diameter onto baking sheets. Tap the sheets to get rid of air bubbles, and dry at room temperature for 10 minutes.

Bake for 12-18 minutes. Check the macarons by grabbing the top of one and trying to shake it. They are done when the top barely slides against the skirt. If they are not done, extend the baking time by 2-minute intervals. Cool fully before removing.

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### For the peanut butter frosting:

- 1 stick unsalted butter – room temperature
- ½ cup peanut butter
- 1 cup powdered sugar
- 1 pinch salt
- 1 tablespoon milk

Beat the first four ingredients until smooth and fluffy, then add the milk. Mix until smooth. Transfer to a piping bag.

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### To assemble:

- ¼ cup raspberry jam

On one side of a shell, pipe the peanut butter frosting around the edge in a circle, leaving a hole in the center. Fill the hole with raspberry jam and top with another shell. *Voila!*

Robert Fairchild & Leanne Cope  
*in An American in Paris*

