

classic french macaron with vanilla buttercream filling



[4.9 from 69 reviews](#)

Author: Sam | Ahead of Thyme Prep Time: 1 hour Cook Time: 15 mins

Total Time: 1 hour 15 minutes Yield: 12-16 macarons



DESCRIPTION

Every bite of this sweet, classic french macaron with vanilla buttercream filling is melt-in-your-mouth goodness.

INGREDIENTS

SCALE

MACARON SHELLS:

- 3/4 cup almond flour
- 1 cup confectioners' sugar
- 2 large egg whites, at room temperature
- 1/4 cup granulated sugar
- 1/2 teaspoon pure vanilla extract

VANILLA BUTTERCREAM FILLING:

- 1/4 cup unsalted butter
- 3/4 cup and 2 tablespoons confectioners' sugar
- 1 teaspoon milk
- 1/2 teaspoon pure vanilla extract

INSTRUCTIONS

MACARON SHELLS:

- 1 Combine almond flour and confectioners' sugar in a bowl and whisk together. Pass mixture through a fine-mesh sieve, pressing down on clumps.
- 2 In a large bowl, beat the egg whites using a hand-mixer or stand-mixer on medium speed for 2 minutes until soft peaks form. Add the granulated sugar and beat on high for 2 more minutes until stiff, glossy peaks form.
- 3 Add vanilla and beat on high for another 30 seconds.
- 4 Gently fold in dry ingredients and repeat until mixture is smooth and shiny, (with no visible dry ingredients) and begins to run a little but not too runny. Think lava consistency. **Do not overfold.**
- 5 Take a pastry bag fitted with a 1/2 inch round tip and fill with the batter.
- 6 Line 2 baking sheets with parchment paper and pipe batter into 3/4-inch round circles, 1 inch apart.
- 7 Tap the baking sheet firmly against the counter to release any air bubbles.
- 8 Let stand at room temperature for 30 minutes until they form a skin.
- 9 Preheat oven to 325 F.
- 10 Bake for 10-12 minutes, rotating halfway, until cookies have risen and just set. The cookies should be able to just come off the baking sheet when you try to lift them.
- 11 Let cool for 5 minutes then transfer to wire rack and let cool completely.

VANILLA BUTTERCREAM FILLING:

- 1 Using a hand mixer or a stand mixer, cream butter until soft and smooth.
- 2 Add powdered sugar, milk, and vanilla and mix until light and fluffy.

MAKE THE MACARONS:

- 1 Transfer the buttercream filling into a piping bag with a round tip.
- 2 Pipe a swirl of filling on half the cookies.
- 3 Sandwich cookies together with the remaining halves.

NOTES

- Do not overfold. The batter will be too runny and the macaron shells will not hold their shape. They will spread out and become flat and "feetless".
- Do not underfold. The macaron shells will also lose shape. They will rise and crack when baked.
- **Storage:** You can store the macarons in an air-tight container in room temperature for up to a week.



Category: Dessert



Cuisine: French

DID YOU MAKE THIS RECIPE?

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