



BAKING SCHOOL

On-Demand

CLASSIC MACARONS AT HOME

HOW TO CRAFT CHOCOLATE, LEMON, AND BLUEBERRY MACARONS

Our Baking School

We love to bake and want to share our passion with you. Whether you're a beginner or a bakery professional, let us help you take your baking to the next level. Explore our hands-on classes. Relax and take in a seated demonstration. Bake with kids. Enjoy our special guest instructors. Whatever you wish, you're invited to come bake with us.

The King Arthur Baking School has multiple locations:

Norwich, VT | Skagit Valley, WA | Live Online | On-Demand

Baking for a better world.

Our mission is to share the pure joy of baking nationwide. But that's not all; our 235-year-old employee-owned Vermont company is a certified B Corporation, dedicated to environmental stewardship and helping those in need — because after all, baked goods and doing good go hand in hand.

**100% EMPLOYEE OWNED.
COMMITTED TO QUALITY.**





Baking School On-Demand

**CLASSIC MACARONS AT HOME:
HOW TO CRAFT CHOCOLATE, LEMON, AND BLUEBERRY**

TABLE OF CONTENTS

TOOLS CHECKLIST	4
CHOCOLATE GANACHE	6
FRENCH BUTTERCREAM	7
CHOCOLATE MACARONS	8
LEMON MACARONS	9
BLUEBERRY MACARONS	10
1 3/4" MACARON TEMPLATE	11
MACARON TROUBLESHOOTING	12



TOOLS CHECKLIST

- | | | |
|---|---|---|
| ☐ BOWL SCRAPER | ☐ MEASURING SPOONS | ☐ SCISSORS |
| ☐ CHEF'S KNIFE OR SERRATED KNIFE | ☐ MEDIUM HEAT-SAFE BOWL | ☐ SMALL BOWLS |
| ☐ COOLING RACK | ☐ MEDIUM MIXING BOWL | ☐ SMALL SAUCEPAN |
| ☐ CUTTING BOARD | ☐ OFFSET SPATULA | ☐ STAND MIXER AND WHISK ATTACHMENT |
| ☐ DIGITAL OR CANDY THERMOMETER | ☐ OVEN THERMOMETER | ☐ TEASPOON SCOOP |
| ☐ DIGITAL SCALE | ☐ PARCHMENT PAPER OR SILICONE BAKING MAT | OPTIONAL |
| ☐ FLEXIBLE SPATULA (LARGE AND SMALL) | ☐ PARING KNIFE | ☐ HAIR DRYER |
| ☐ FORK | ☐ PIPING BAGS AND TIPS* | ☐ 4-TABLESPOON SCOOP |
| ☐ LARGE BAKING SHEETS | | |
| ☐ LARGE SIEVE | | |

* $\frac{1}{2}$ " OPEN ROUND TIP (ATECO #805 OR #806) AND
 $\frac{1}{4}$ " OPEN ROUND TIP (ATECO #802)

A NOTE ON BAKING TEMPERATURE

The following recipes call for baking macarons at 320°F. If your oven temperature can only be adjusted in 25-degree intervals, preheat your oven to 325°F and bake the macarons for 8 to 10 minutes, until the feet are established and the tops have risen slightly and taken on a matte appearance. Decrease the oven temperature to 300°F and continue to bake for another 3 to 4 minutes, until the tops are set.





Chocolate Ganache

YIELD: ABOUT 169g (¾ CUP)

➤ If the chocolate does not fully melt from the heat of the cream mixture, place it on top of the turned-off saucepan of hot water to reheat gently (or microwave in short bursts) until all the chocolate is melted and smooth.

INGREDIENTS

85g (½ cup) semisweet chocolate
89g (⅓ cup plus 2 teaspoons) heavy cream
1 teaspoon unsalted butter, at room temperature
½ teaspoon honey

INSTRUCTIONS

1. Roughly chop the chocolate and place it in a heat-safe bowl.
2. In a small saucepan over medium-high heat, heat the cream, butter, and honey until boiling, about 1 to 2 minutes. Remove from the heat and immediately pour over the chocolate, ensuring all the chocolate is submerged in the hot cream mixture.
3. Allow the mixture to sit for about 30 seconds before gently stirring with a flexible spatula. Continue stirring gently until all the chocolate has melted and the mixture is smooth and evenly combined.
4. Let the ganache rest and thicken at room temperature for about 45 minutes, or until it reaches the consistency of toothpaste, stirring occasionally.
5. Ganache may be stored in an airtight container in the refrigerator for up to 1 week or frozen for up to 3 months.

French Buttercream

YIELD: ABOUT 500g (2 ½ CUPS)

➤ To use previously frozen buttercream, thaw it at room temperature. Place the buttercream in the bowl of a stand mixer fit with the flat beater. With the mixer running, gently heat the bowl with a hair dryer until the buttercream just starts to melt around the edges. Continue mixing and heating until the buttercream is smooth and creamy. (Alternatively, place the bowl over a saucepan of simmering water until the edges of the buttercream start to melt, then return the bowl to the mixer and beat on medium speed until the buttercream is smooth and creamy. Repeat the process of heating and beating, as needed, to reach the correct consistency.)

INGREDIENTS

1 large egg
1 large egg yolk
223g (1 cup plus 2 tablespoons) granulated sugar, divided
57g (¼ cup) water
227g (16 tablespoons) unsalted butter, at room temperature

INSTRUCTIONS

1. In the bowl of a stand mixer fit with the whisk attachment, beat the whole egg, egg yolk, and 25g (2 tablespoons) of the sugar on medium-high speed until light and fluffy, about 5 to 6 minutes.
2. In a small saucepan, combine the remaining 198g (1 cup) sugar and the water. Bring the mixture to a boil over medium-high heat, stirring just until the sugar is dissolved. Once the mixture comes to a boil, refrain from stirring. Cook the sugar syrup until it reaches 238°F on a digital or candy thermometer.
3. With the mixer running on medium-high speed, carefully pour the sugar syrup in a steady stream down the side of the bowl into the egg mixture. (Avoid pouring the sugar mixture onto the whisk.) Continue whipping until the mixture is thick, glossy, and feels just slightly warm to the touch.
4. With the mixer still running, add the butter 1 tablespoon at a time, whipping until smooth.
5. Store the buttercream in an airtight container in the refrigerator for up to 1 week or freeze for up to 3 months.





Chocolate Macarons

YIELD: ABOUT A DOZEN 2" FILLED MACARON

- **When piping the shells, hold the piping bag at a perpendicular angle to the baking sheet. Squeeze the bag with your dominant hand, keeping consistent pressure until the batter fills the template.**

INGREDIENTS

Macaron shells

75g (2 to 3 large) egg whites, at room temperature

75g (¼ cup plus 2 tablespoons) granulated sugar

¼ teaspoon cream of tartar

100g (¾ cup plus 2 tablespoons) confectioners' sugar

85g (¾ cup plus 2 tablespoons) King Arthur Almond Flour

Assembly

1 batch prepared Chocolate Ganache (page 6)

43g (¼ cup) semisweet chocolate*

*Use chopped chocolate from a bar, wafers, or chips.

INSTRUCTIONS

- Line a baking sheet with parchment. Set aside.
- To make the macaron shells:** In the bowl of a stand mixer fit with the whisk attachment, mix the egg whites, granulated sugar, and cream of tartar on medium speed for about 3 minutes, until the sugar is dissolved. Meanwhile, in a medium bowl, sift the confectioners' sugar and almond flour.
- Increase the mixer to medium-high speed. Continue beating the egg white mixture until it forms a meringue that is thick, glossy, and holds medium peaks, about 5 to 6 minutes. The peaks should resemble the tip of soft-serve ice cream; they should be slightly firm but still curl slightly at the tip. Avoid overbeating to stiff, dry peaks.
- Using a flexible spatula, gently fold the meringue into the almond flour mixture; once partially incorporated, fold more assertively to fully integrate the dry ingredients. When no visible streaks of almond flour or confectioners' sugar remain, begin the macaronage process by smearing the batter against the side of the bowl and folding it back over on itself. Continue this motion until the batter becomes smooth, glossy, and falls off the spatula in a ribbon that slowly dissolves back into itself.
- Transfer the batter to a piping bag fit with a round tip approximately ½" in diameter — an Ateco #805 tip works well here. Pipe the batter into rounds that are 1¼" in diameter onto the prepared pan (see the macaron piping template on page 11). The batter should be deflated enough so that it does not retain a "tail" after piping.
- When all the macaron shells are piped, tap the tray on the surface several times to remove any air bubbles and smooth out the surfaces.
- Allow the piped macarons to rest at room temperature, uncovered, until a skin forms on the surface, typically at least 30 minutes or up to 2 hours in a more humid environment. The shells should appear matte and feel slightly dry or leathery to the touch. When gently touched with a fingertip, no batter should stick. As the macarons dry, preheat the oven to 320°F. (See note on baking temperature, page 4.)
- Bake the macaron shells for 15 to 20 minutes, or until the tops are set. If the macarons begin to take on too much color, reduce the oven temperature to 300°F and continue baking until set.
- Remove the macaron shells from the oven and allow them to cool completely on the pans. Once fully cool, use an offset spatula to remove the shells from the parchment. If they stick, place the baking sheet in the freezer for about 15 to 20 minutes before attempting to release them.
- To assemble the macarons:** In a double boiler over low heat or in a microwave-safe bowl, melt the chocolate and stir until smooth. (If using the microwave, heat at 50% power in 20-second increments.) Allow it to cool slightly before transferring to a piping bag. Meanwhile, match the shells in pairs of similar size to ensure uniform macarons.
- Cut a very small tip from the pastry bag filled with chocolate and drizzle the top of one macaron from each pair with melted chocolate; transfer the chocolate-drizzled shells to the refrigerator to chill for about 5 to 10 minutes or until the chocolate has set.
- Turn over the remaining shells so their flat side is facing up.
- Transfer the ganache to a piping bag fit with an open round tip about ¼" in diameter (Ateco #802). (If you don't have a piping bag, you can also scoop the ganache using a Teaspoon Scoop.) Pipe or scoop a heaping 1 teaspoon of ganache onto the center of each face-up shell.
- Remove the chocolate-drizzled shells from the refrigerator, and place one on top of each ganache-covered base. Gently press until the ganache is even with the sides of the shells. Place the filled macarons on the baking sheet so that the chocolate-drizzled shells are facing up.
- For best results, macarons should be allowed to rest in the refrigerator for 24 to 48 hours before eating. ("Maturing" the macarons allows the shells to soften slightly and the flavors to meld.) Macarons are best enjoyed at room temperature, so remove from the refrigerator at least 1 hour before serving.
- Storage information:** Macaron shells or filled macarons can be stored in an airtight container in the refrigerator for up to 1 week or frozen up to 1 month.

Lemon Macarons

YIELD: ABOUT DOZEN 2" FILLED MACARON

- Tinting your macaron shells yellow is completely optional. Traditional macarons use color to denote the flavor of the filling. That said, have fun! Choose whatever color fits your fancy.

INGREDIENTS

Macaron shells

1 teaspoon water
½ teaspoon Yellow Supernatural Food Colors
75g (2 to 3 large) egg whites, at room temperature
75g (¼ cup plus 2 tablespoons) granulated sugar
¼ teaspoon cream of tartar
100g (¼ cup plus 2 tablespoons) confectioners' sugar
85g (¼ cup plus 2 tablespoons) King Arthur Almond Flour

Assembly

200g (1 cup) French Buttercream (page 7)
¼ teaspoon lemon oil

INSTRUCTIONS

- Line a baking sheet with parchment. Set aside.
- In a small bowl, dissolve the powdered food color in the water.
- To make the macaron shells:** In the bowl of a stand mixer fit with the whisk attachment, mix the egg whites, granulated sugar, and cream of tartar on medium speed for about 3 minutes, until the sugar is dissolved. Meanwhile, in a medium bowl, sift the confectioners' sugar and almond flour.
- Add the powdered food coloring to the egg white mixture and increase the mixer to medium-high speed. Continue beating the egg white mixture until it forms a meringue that is thick, glossy, and holds medium peaks, about 6 to 7 minutes. The peaks should resemble the tip of soft-serve ice cream; they should be slightly firm but still curl slightly at the tip. Avoid overbeating to stiff, dry peaks.
- Using a flexible spatula, gently fold the meringue into the almond flour mixture; once partially incorporated, fold more assertively to fully integrate the dry ingredients. When no visible streaks of almond flour or confectioners' sugar remain, begin the macaronage process by smearing the batter against the side of the bowl and folding it back over on itself. Continue this motion until the batter becomes smooth, glossy, and falls off the spatula in a ribbon that slowly dissolves back into itself.
- Transfer the batter to a piping bag fit with a round tip approximately ½" in diameter — an Ateco #805 tip works well here. Pipe the batter into rounds that are 1¾" in diameter onto the prepared pan (see the macaron piping template on page 11). The batter should be deflated enough so that it does not retain a "tail" after piping.
- When all macaron shells are piped, tap the tray on the surface several times to remove any air bubbles and smooth out the surfaces.
- Allow the piped macarons to rest at room temperature, uncovered, until a skin forms on the surface, typically at least 30 minutes or up to 2 hours in a more humid environment. The shells should appear matte and feel slightly dry or leathery to the touch. When gently touched with a fingertip, no batter should stick. As the macarons dry, preheat the oven to 320°F. (See note on baking temperature, page 4.)
- Bake the macaron shells for 15 to 20 minutes, or until the tops are set. If the macarons begin to take on too much color, reduce the oven temperature to 300°F and continue baking until set.
- Remove the macaron shells from the oven and allow them to cool completely on the pans. Once fully cool, use an offset spatula to remove the shells from the parchment. If they stick, place the baking sheet in the freezer for about 15 to 20 minutes before attempting to release them.
- To assemble:** In a medium bowl, combine the French buttercream and lemon oil. Transfer the mixture to a piping bag fit with a round tip approximately ¼" in diameter — an Ateco #802 tip works well here. (Alternatively, a Teaspoon Scoop can also be used.)
- Match each shell with a partner of similar size to ensure uniform macarons and arrange side by side on a baking sheet. Flip over one shell in each pair so that the flat side is facing up.
- Holding one macaron shell, pipe or scoop a heaping 1 teaspoon of buttercream onto the center of its flat side.
- Place the second shell on top of the filling and gently press until the buttercream is even with the sides of the shells. Repeat with the remaining shells.
- For best results, macarons should be allowed to rest in the refrigerator for 24 to 48 hours before eating. ("Maturing" the macarons allows the shells to soften slightly and the flavors to meld.) Macarons are best enjoyed at room temperature, so remove from the refrigerator at least 1 hour before serving.
- Storage information:** Macaron shells or filled macarons can be stored in an airtight container in the refrigerator for up to 1 week or frozen up to 1 month. Store leftover buttercream in an airtight container in the refrigerator for up to 1 week or freeze for up to 3 months.





Blueberry Macarons

YIELD: ABOUT A DOZEN 2" FILLED MACARON

- We prefer vanilla bean paste over vanilla extract in this recipe. Both ingredients deliver fantastic vanilla flavor, but the paste adds specks of vanilla bean for extra visual appeal.

INGREDIENTS

Macaron shells

1 teaspoon water
 ½ teaspoon Blue Supernatural Food Color
 75g (2 to 3 large) egg whites, at room temperature
 75g (¼ cup plus 2 tablespoons) granulated sugar
 ¼ teaspoon cream of tartar
 100 grams (¾ cup plus 2 tablespoons) confectioners' sugar
 85 grams (¾ cup plus 2 tablespoons) King Arthur Almond Flour

Assembly

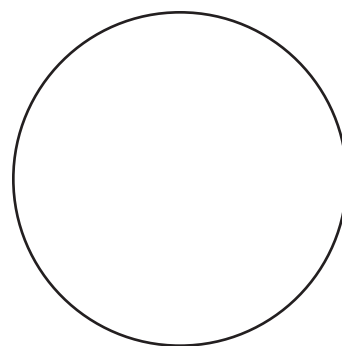
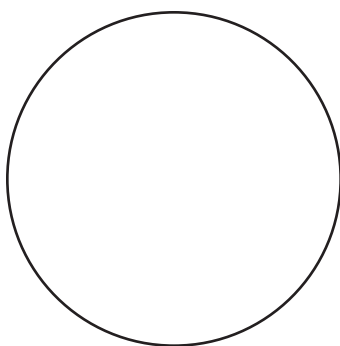
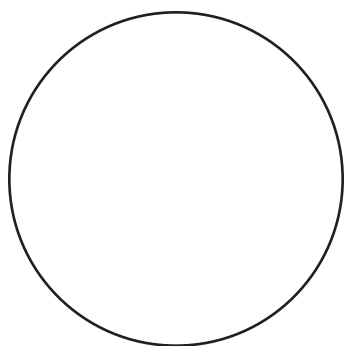
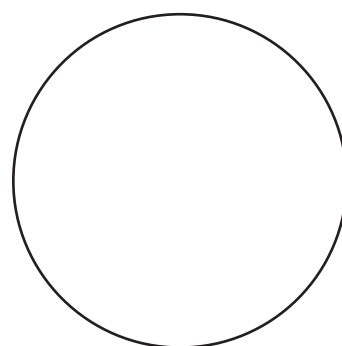
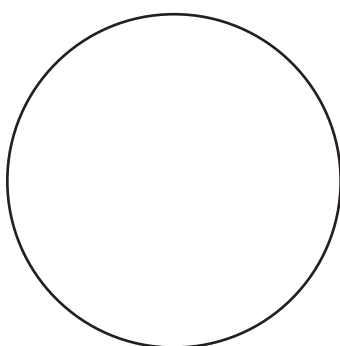
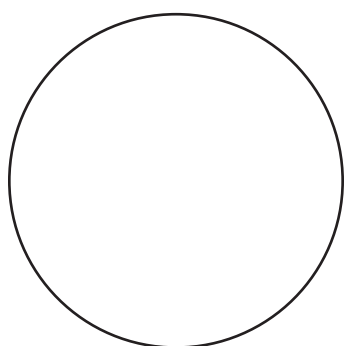
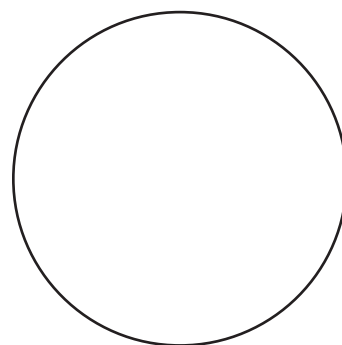
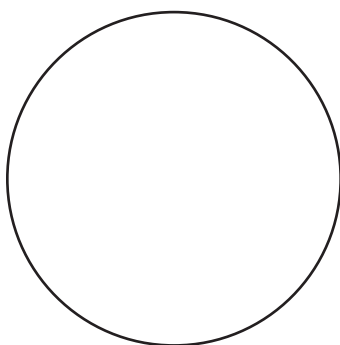
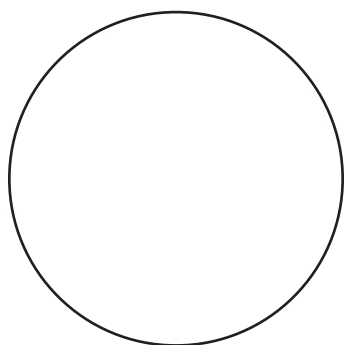
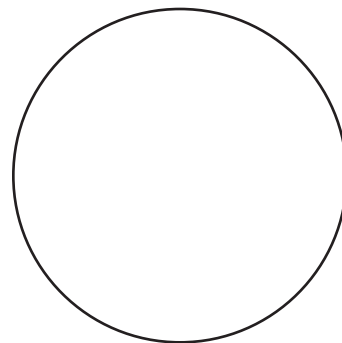
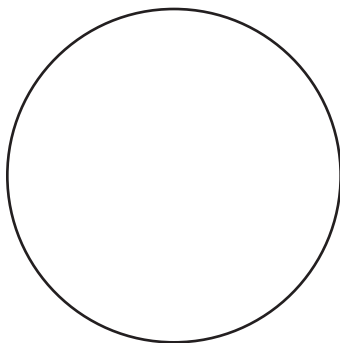
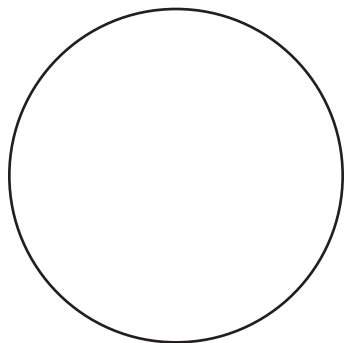
100g (½ cup) French Buttercream (page 7)
 ½ teaspoon vanilla bean paste or King Arthur Pure Vanilla Extract
 85g (¾ cup) blueberry jam

INSTRUCTIONS

- Line a baking sheet with parchment. Set aside.
- In a small bowl, dissolve the powdered food color in the water.
- To make the macaron shells:** In the bowl of a stand mixer fit with the whisk attachment, mix the egg whites, granulated sugar, and cream of tartar on medium speed for about 3 minutes, until the sugar is dissolved. Meanwhile, in a medium bowl, sift the confectioners' sugar and almond flour.
- Add the powdered food coloring to the egg white mixture and increase the mixer to medium-high speed. Continue beating the egg white mixture until it forms a meringue that is thick, glossy, and holds medium peaks, about 6 to 7 minutes. The peaks should resemble the tip of soft-serve ice cream; they should be slightly firm but still curl slightly at the tip. Avoid overbeating to stiff, dry peaks.
- Using a flexible spatula, gently fold the meringue into the almond flour mixture; once partially incorporated, fold more assertively to fully integrate the dry ingredients. When no visible streaks of almond flour or confectioners' sugar remain, begin the macaronage process by smearing the batter against the side of the bowl and folding it back over on itself. Continue this motion until the batter becomes smooth, glossy, and falls off the spatula in a ribbon that slowly dissolves back into itself.
- Transfer the batter to a piping bag fit with a round tip approximately ½" in diameter — an Ateco #805 tip works well here. Pipe the batter into rounds that are 1 ¼" in diameter onto the prepared pan (see the macaron piping template on page 11). The batter should be deflated enough so that it does not retain a "tail" after piping.
- When all macaron shells are piped, tap the tray on the surface several times to remove any air bubbles and smooth out the surfaces.
- Allow the piped macarons to rest at room temperature, uncovered, until a skin forms on the surface, typically at least 30 minutes or up to 2 hours in a more humid environment. The shells should appear matte and feel slightly dry or leathery to the touch. When gently touched with a fingertip, no batter should stick. As the macarons dry, preheat the oven to 320°F. (See note on baking temperature, page 4.)
- Bake the macaron shells for 15 to 20 minutes, or until the tops are set. If the macarons begin to take on too much color, reduce the oven temperature to 300°F and continue baking until set.
- Remove the macaron shells from the oven and allow them to cool completely on the pans. Once fully cool, use an offset spatula to remove the shells from the parchment. If they stick, place the baking sheet in the freezer for about 15 to 20 minutes before attempting to release them.
- To assemble:** In a medium bowl, combine the French buttercream and vanilla. Transfer the mixture to a piping bag fit with a round tip approximately ¼" in diameter — an Ateco #802 tip works well here.
- Match each shell with a partner of similar size to ensure uniform macarons and arrange side by side on a baking sheet. Flip over one shell in each pair so that the flat side is facing up.
- Holding one macaron shell, pipe a ring of vanilla French buttercream around the edge of the flat side.
- Fill the center with a scant 1 teaspoon of blueberry jam, making sure not to fill higher than the buttercream ring.
- Place the second shell on top of the filling and gently press until the buttercream is even with the sides of the shells. Repeat with the remaining shells.
- For best results, macarons should be allowed to rest in the refrigerator for 24 to 48 hours before eating. ("Maturing" the macarons allows the shells to soften slightly and the flavors to meld.) Macarons are best enjoyed at room temperature, so remove from the refrigerator at least 1 hour before serving.
- Storage information:** Macaron shells or filled macarons can be stored in an airtight container in the refrigerator for up to 1 week or frozen up to 1 month. Store leftover buttercream in an airtight container in the refrigerator for up to 1 week or freeze for up to 3 months.

1 3/4" Macaron Template

Use this template as a guide when piping macarons. Print out two copies on standard 8 1/2" x 11" pieces of paper and place them side by side on a baking sheet, under a piece of parchment, just before piping. (You should be able to see the circles through the parchment.) Pipe enough batter to entirely fill each circle. Once you've piped 24 macarons, carefully slide the papers out from under the parchment and proceed with the recipe.



Macaron Troubleshooting

- **Making macarons is both a science and an art. There are a number of variables that can cause your macarons to turn out less than perfect. Use this troubleshooting guide to help identify what may be causing problems with your macarons, and remember that practice is the best way to improve your results.**

CRACKED?

- The shells must dry sufficiently to form a skin otherwise the steam may burst through the top, causing cracks.
- If the batter is under-macaronaged and is thick or lumpy, too much air will be trapped. The excess air escapes while baking, cracking the shell.
- If the oven is too hot, the shells will rise too fast. Try reducing the oven temperature by 5°F to 10°F.

WRINKLED?

- Almond flour that is too oily will cause the tops to become blotchy and wrinkly. Try switching to King Arthur Almond Flour, if not already using it.
- If the oven temperature is too low, the shells may underbake, causing the shells to sink and wrinkle as they cool.

ROUGH?

- The almond flour may be too coarse. Be sure to sift with the confectioners' sugar at least once. If necessary, process it in a food processor for a finer consistency or use King Arthur Almond Flour, if not already doing so.

NO FEET?

- If the meringue is under-whipped, there is not enough air to make the shell rise.
- If the batter is over-macaronaged there is not enough air within the shell to make it rise.
- The drying time was too long, causing a skin that is too thick.
- The drying time was too short, causing little to no skin to form. A fully dried shell should form a dry, almost leathery surface before going into the oven.
- When the oven temperature is too low, the conversion of water to steam slows down, causing the top of the macaron to set before it has a chance to fully rise. Try increasing the oven temperature by 5°F to 10°F.

LOPSIDED?

- A baking sheet that has a lip on one side can cause uneven air flow. Try baking on an upside-down baking sheet. Also, try piping the shells further apart from each other.
- Even a slightly warped baking sheet can cause the shells to bake unevenly. Try using a heavy-duty flat baking sheet.
- When piping, it is important to hold the piping bag perpendicular to the baking sheet and aim at the center of the template for even piping.
- If using a convection oven, sometimes the fan is too strong and can cause the shells to become lopsided. Try using the conventional setting.
- If the drying time is too short, it can cause the steam to unevenly push up and cause lopsided shells. A fully dried shell should form a dry, almost leathery surface before going into the oven.
- The oven temperature may be too hot or too cold. If it's too cold, the feet form slowly and unevenly. If it's too hot, the inside expands unevenly.

HOLLOW?

- If under-macaronaged, the shells could expand too fast, causing a gap between the smooth top and bottom.
- If the oven is too hot, the shell will expand quickly and set too fast. Try decreasing the oven temperature by 5°F to 10°F.
- If the meringue was too stiff, excess air could cause the shell to become hollow.
- The baking sheets with piped shells must be banged on a flat surface to release any larger air bubbles before drying.

BROWNING?

- If the oven is too hot, the shell may brown too quickly. Try reducing the oven temperature by 5°F to 10°F.
- If the shells stay in the oven too long, they can begin to brown, especially around the edges. Since the shells bake quickly, even just a minute or two can make the difference between perfectly baked shells and ones that are overdone. When checking for doneness (by gently testing for no wiggle), keep a close eye on the time — small adjustments matter.

STICKING?

- If the shell is underbaked, the gooey batter will stay on the parchment while the shell lifts. Try adding a couple more minutes to the bake time.
- If the oven temperature is too low, it can cause the shells to cave in a bit and stick to the parchment.
- The shells should be completely cooled before removing them from parchment or a silicone baking mat. Placing them in the freezer for 5 to 10 minutes can also help the shells release more easily.
- Try using a silicone baking mat or parchment paper with a silicone coating.



100% EMPLOYEE OWNED
100% COMMITTED TO QUALITY

KingArthurBaking.com