



Welcome to the King Arthur Baking School's Virtual French Macaron class. Learn to make these delicate meringue-based confections. We'll cover the French technique for these almond cookie bases, and make a batch of French-style meringue buttercream to color and flavor as you wish. Learning to make these technically challenging cookies is worth the effort!

This class requires a stand-mixer with whip attachment, and a digital thermometer.

Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. **Any prep work to be done before class is highlighted in yellow.** We look forward to baking with you! Please scroll past equipment needs for recipes.

INGREDIENTS (total amount needed for the class)

Sugar: 447 grams (2 1/4 cup)

Cream of tartar 1/4 teaspoon

Eggs: 4, room temperature, plus extra in case of breakage while separating*

Unsalted butter: 454 grams (2 cups), room temperature

Confectioners' sugar: 100 grams (3/4 cup plus 2 tablespoons)

Almond Flour (not toasted!): 85 grams (3/4 cup plus 2 tablespoons)

Colorings and flavorings of your choice: See French Macaron recipe for inspiration!

*Please note that very fresh eggs and boxed egg whites are not recommended in this class.

EQUIPMENT

Stand mixer with whip attachment (required)

Digital thermometer (required)

Piping bags

Piping tips #802 or #803

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing bowls: Large, medium and small

Sifter

Rubber or silicone spatula

Bench knife (optional)



Bowl cover (plastic wrap, towel, etc.)

Baking sheets with parchment paper or silicone baking mats