



Macaron

- Below you'll find a list of ingredients and equipment needed for your class. To ensure efficiency during class, please have all ingredients on hand before class begins. **Any prep work to be done before class is highlighted in yellow.**
- All recipes used in class will be an attachment in your confirmation email. Please scroll past the equipment list for the recipes.
- If you have any questions or concerns email us, bakingeducation@kingarthurbaking.com. All Zoom links are sent out on the day of class. If you have not received the link 1 hour before your class begins, please contact us at the email above.

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), at room temperature

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

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

Coloring: gel paste for a more concentrated color, do not use the food coloring from the grocery store

For our class, we will NOT be flavoring the Macaron. We advise you practice without trying to manipulate the batter in any way. Once you're confident in your skills you can start experimenting with additions. We will be flavoring the buttercream, see options and amounts in the recipe provided.

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

EQUIPMENT

Stand mixer with whisk attachment (required)

Digital thermometer (required)

Piping bags

Piping tips #802 or #803



Scissors

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Bowl scraper (recommended)

Mixing bowls: assorted sizes

Sifter

Silicone spatula

Pot for cooking sugar

Baking sheets with parchment paper or silicone baking mats