

## THE WAY THE COOKIE CRUMBLES



### **Cinnamon Macarons with Apple Buttercream** (adapted from Tartelette)

Makes about 20 sandwich cookies

For a lot of meringue-making tips, read Tartelette's article.

#### Meringues:

110 grams blanched almonds or almond meal  
200 grams powdered sugar  
½ teaspoon cinnamon  
100 grams egg whites (from about 3 large eggs), aged overnight  
25 grams sugar  
Pinch salt

#### Apple buttercream:

4 egg whites  
1¼ cups (8.75 ounces) granulated sugar  
Pinch salt  
24 tablespoons (3 sticks) unsalted butter, softened  
⅓ cup apple butter  
1 teaspoon vanilla extract

1. In a food processor, process the almonds and powdered sugar until the nuts are finely ground. In a stand mixer fitted with the whisk attachment (or a large bowl with a handheld mixer), beat the egg whites, sugar, and salt on medium-high speed (high speed if using a stand mixer) until soft peaks form. Use a large rubber spatula to fold the nut mixture into the egg mixture. After about 50 folds, the batter should be evenly mixed, with no streaks of egg white.
2. Line 2 baking sheets with parchment paper or silicone mats. Spray the lined sheets lightly with cooking spray. Transfer the batter to a piping bag fitted with a wide (about ½-inch) round tip. Pipe quarter-sized rounds onto the prepared pans, leaving about an inch between rounds. Gently rap the baking sheet against the counter to pop any large bubbles. Set the piped dough aside for 1 hour.
3. Adjust a rack to the middle position and heat the oven to 300 degrees. Bake one sheet at a time until the cookies are lightly browned around the bottom edges, about 15 minutes. Transfer the baking sheet to a wire rack; cool for about 5 minutes, then use a thin spatula to transfer the cookies from the pan to the wire rack. Cool completely before filling.
4. In the bowl of a stand mixer (or a large bowl if using a hand-held mixer), combine the egg whites, sugar, and salt. Set the bowl over a pot of simmering water, making sure the bottom of the bowl does not touch the water. Whisk constantly until the mixture reaches 160 degrees.
5. Fit the mixer with the whisk attachment; beat the egg white mixture on medium-high speed until stiff peaks form and it has cooled to room temperature, about 8 minutes. Reduce the mixer speed to medium and add the butter 2 tablespoons at a time, adding more once each addition has been incorporated. Increase the mixer speed to medium-high and beat until the buttercream is thick and smooth, 3-5 minutes. Add apple butter and vanilla; mix until incorporated.
6. Pipe the buttercream onto the flat sides of half of the cookies. Top with the remaining cookies. Serve immediately or cover and store overnight in the refrigerator (bring to cool room temperature before serving).