

## ***APPLE CIDER MACARONS***

*(inspired by [Broma Bakery](#))*

*for shells:*

3 egg whites (check the weight, mine were 103g)  
same amount of granulated sugar (103g)  
same amount of fine almond flour (103g)  
same amount of powdered sugar (103g)  
1/4 tsp vanilla paste  
pinch of cream of tartar  
food gel color, yellow and green (8:1)

*for filling:*

113g unsalted butter (softened)  
360g powdered sugar (about 3 cups)  
4 tablespoons apple cider  
pinch of salt

*for decoration:*

brown Candy Melts  
air-brush color, red and orange

Mix 3 tablespoons of granulated sugar with the egg whites and cream of tartar in the bowl of a KitchenAid type mixer. Place over simmering water and whisk for about 2 minutes until sugar is dissolved (temperature should be around 150F).

Place bowl in the KitchenAid and whisk in medium-speed, slowly adding the rest of the granulated sugar. Whisk for about 4 minutes, until thick peaks form. Add vanilla and food coloring (I added yellow and green).

Pipe shells in shape of an apple, let it dry until a skin forms. Bake at 300F for about 12 minutes, until the top does not move when you gently try to twist it around. Color half of the shell with airbrush, I used a mixture of red and orange colors, eye-balling to get the tone I wanted.

Make the stems by piping Candy Melts on parchment paper. Make more stems than you'll need, as they might break.

Make the filling by creaming the butter for a couple of minutes, then adding the powdered sugar, cider and salt. Adjust consistency with milk if needed, or more powdered sugar.

Fill shells, match them, and add the stems. Let the macarons mature overnight in the fridge before serving.