

EGGNOG MACARONS

(filling from [The Jam Lab](#))

1 recipe from [basic method](#)

For the filling:

4 tbsp unsalted butter, room temperature

½ teaspoon salt

½ teaspoon freshly grated nutmeg

2 tablespoons rum extract (or rum if you don't mind the alcohol)

2 tablespoons heavy cream

3 ½ cups to 4 cups powdered sugar

Make macaron shells and dye with green gel color.

For the filling, use a hand-held electric mixer and whisk the butter until creamy. Add the powdered sugar, salt, spices and flavoring. Whisk in low-speed at first, then increase speed and whisk until creamy and smooth. Add heavy cream until the consistency is right for piping. Assemble shells with the filling, if desired you can air-brush with gold details using a stencil.

Keep the macarons in the fridge overnight before serving.