

PEPPERMINT WREATH MACARONS

(from The Bewitching Kitchen)

for the macaron shells, use [THIS RECIPE](#)

add green gel food dye

for the buttercream mint filling:

170g unsalted butter, softened

104g light corn syrup

60g powdered sugar

1/8 tsp salt

1/2 tsp vanilla

1/2 tsp mint extract (adjust amount to your liking)

Whip the butter with the WHISK attachment in medium speed until fluffy and lighter in color. With the machine running, slowly add the corn syrup. Increase speed to high and whip for 2 to 3 minutes. Add the vanilla and mint extract, whisk to combine, and then add the powdered sugar. Whisk until combined and then switch to the paddle attachment, mixing for 30 seconds or so, to remove air bubbles.

Make the shells. Stop the macaronage before it gets fully smooth and place half the batter in a piping bag fitted with a closed star tip (I used Wilton #25). Pipe as shown in the composite photo below. The leftover batter can be mixed further to make smoother shells, and then piped as circles of the same dimension of the wreath. If you prefer, you can use two wreath shapes to form a macaron. Add sprinkles as soon as you pipe the shells.

Bake as directed in the original recipe. Pipe the mint buttercream filling, close the shells, and allow to mature in the fridge overnight before serving.