

CARAMEL AND APPLE MACARONS

(from the Bewitching Kitchen)

for the shells, use [my default recipe](#).

I dyed the shells with a very small amount of AMERICOLOR CORK

For the filling:

60g butter

120g powdered sugar

pinch of salt

5 soft caramels (Werther's)

2 tablespoon milk

apple jelly (store-bought is ok)

Pipe the shells in skull shape or round (if you prefer to simplify). Bake them, let them cool, and pair them.

Draw the design of your choice (skull or spider) on the shells.

Make the buttercream: beat the room temperature butter for a couple of minutes. Add the salt and powdered sugar, beat until almost incorporated (mixture will be dry). Microwave the caramels with the milk until very hot, and whisk the caramels to dissolve. Let them cool slightly and add to the buttermilk. Finish creaming everything together, you should not need to add any more liquid, but if necessary, add a few drops of milk to achieve piping consistency.

Add a circle of buttercream to the bottom shell, a little blob of apple jelly in the center, and close the macaron with the top shell. Keep in the fridge for 24 hours before eating.