

# Snickers Macarons

## Shells:

100 gr. egg whites (or from 3 large eggs, 1-2 days old once they've been separated from the yolk)  
50 gr. granulated sugar  
200 gr. powdered sugar (minus 2 Tbsp)  
55gr. almonds  
55 gr. peanuts  
2 Tbsp cocoa powder

## Ganache:

1/2 cup milk chocolate  
1/4 cup heavy cream

## Caramel Filling (both ingredients at room temperature):

1/2 can Dulce de Leche  
1/2 stick salted butter



- ✚ **Whites:** the day before (24hrs), separate your eggs and store the whites at room temperature in a covered container. If you want to use 48hrs (or more) egg whites, you can store them in the fridge. OR you can zap fresh egg whites in the microwave on medium high for 15-20 seconds (5 seconds at a time, mixing after each time) to mimic the aging process
- ✚ **Shells:** combine the almonds, peanuts, cocoa powder and powdered sugar in a food processor and give them a good pulse until the nuts are finely ground. Pass through a sieve
- ✚ Whip the egg whites using whisk attachment to a foam, gradually add the sugar until you obtain a glossy meringue. Do not overbeat your meringue or it will be too dry and your macarons won't work
- ✚ Add nut powder to the meringue and start folding (NO more than 50 strokes until the batter flows like a thick ribbon). Test a small amount on a flat surface: if the tops flatten on its own you are good to go. If there is a small beak, give the batter a couple of turns
- ✚ You can use pastry bag with Ateco tip #807 or 809 to pipe 1.5 inches rounds (or use measuring spoon to scoop the better) onto silicon mat/ parchment paper on baking sheets. Let the macarons sit out for at least one hour to harden their shells
- ✚ Preheat the oven to 300F and bake for 20-25 minutes, depending on their size. Let them cool. If you have trouble removing the shells, pour a couple of drops of water under the parchment paper while it's still a bit warm and the macarons will lift up more easily due to the moisture. Don't let them sit on the wet paper too long or they will become soggy. If your tops pull away from the bottom part, you need to bake your macarons just a little longer... the batter inside isn't dry enough
- ✚ **Ganache:** combine chocolate chips and heavy cream in a bowl, microwave for 30-60 second. Stir the ganache together until it's smooth. Let it completely cool down. Whip it for a minute or two (optional)
- ✚ **Caramel filling:** bit Dulce de Leche with butter until smooth
- ✚ **Assembly:** pipe or spoon some ganache on one shell, caramel filling on the other shell and sandwich them together
- ✚ Let the macarons sit in covered container in the fridge overnight. Remove macarons from the fridge and let them come to room temperature before serving