

French Macarons with Hand Mixer

Bakers can test their skill and patience with French macarons. Can you use a hand mixer to make macarons? Yes, here's how with a step-by-step recipe.

French Macarons Ingredients

- 70 grams egg whites (2-3 large eggs)
- Distilled white vinegar (not an ingredient for the macarons, but to prepare mixing bowl, mixers, and spatula)
- 100 grams superfine almond flour
- 75 grams powdered sugar
- ¼ teaspoon cream of tartar
- ¼ teaspoon coarse kosher salt
- 75 grams superfine granulated sugar (if necessary, sift out any lumps)
- Gel food coloring (to add color for the macaron shells)
- 128 grams (1 cup) semisweet chocolate chips, melted for the filling



1 Separate Eggs



2 Weigh Egg Whites



3 Wipe Down Bowl



4 Place Silicone Mat on Pan



5 Sift Flour and Sugar



6 Mix Egg Whites Until Foamy



7 Add Cream of Tartar and Salt



8 Add Superfine Sugar



9 Meringue Soft Peaks



10 Add Gel Food Coloring



11 Meringue Stiff Peaks



12 Sift Mixture into Meringue



13 Form Figure 8 in Batter



14 Add Piping Tip to Pastry Bag



15 Add Batter to Pastry Bag



16 Pipe Rounds on Silicone Mat



17 Tap Baking Pan Firmly



18 Let Macarons Rest



19 Bake the Macarons



20 Add the Filling



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How to Make the French Macarons (14 macarons)

Part 1 - Prepare to Make Macarons

Wipe down mixing bowls, mixers, spatula with a paper towel and a little distilled vinegar.

Separate eggs and weigh 70 grams of egg whites on a digital scale. Wait 20-30 minutes for the egg whites to come to room temperature. While you wait, measure and set aside the other ingredients.

Place a silicone mat on an upside-down baking pan or line a baking pan with parchment paper and set aside. (A silicone mat will grip an upside-down baking pan and an upside-down baking pan allows air to circulate under the macarons.)

Sift together almond flour and powdered sugar twice over a separate piece of parchment paper. It is likely you will have unsifted flour/powdered sugar left over, throw away these remnants.

Part 2 - Make the Meringue

Mix the egg whites on low speed in a large mixing bowl until foamy (large, clear bubbles; about 90 seconds).

When egg whites are foamy, add cream of tartar and salt. Increase the mixer speed to medium and continue to mix.

Once bubbles are smaller and opaque, while continuing to mix, slowly add the superfine sugar (one tablespoon at a time). Allow the sugar to dissolve after each addition.

When the meringue reaches soft peaks (at the end of the mixers, the meringue tip on the mixers droops back on itself), add 2-3 drops of gel food coloring. Increase the mixer speed to medium-high and continue to mix.

When the meringue reaches stiff peaks (the meringue will look like marshmallow fluff), stop mixing the meringue.

Part 3 - Make and Pipe the Batter

Sift one-third of the flour/sugar mixture into the meringue, then fold the flour/sugar mixture into the meringue just until combined. (How to fold the batter: Run the spatula clockwise from the bottom of the mixing bowl, around the sides, and over the batter.)

Sift the remaining flour/sugar mixture into the meringue and continue to fold the batter which will look like wet sand.

After 50 folds, start testing if the batter is ready for piping by using the spatula to form a figure 8 without the ribbon of batter breaking. Continue testing after every few folds. Once you can form a figure 8 in the batter without the ribbon of batter breaking, stop folding the batter.

Snip the pointed end of a pastry bag and slide a #12 piping tip into the pastry bag. Fold down the top inch of the pastry bag and use the spatula to transfer the batter into the pastry bag.

Pipe rounds of batter either on a silicone mat on an upside-down baking pan or on a parchment paper-lined baking pan: Hold the pastry bag vertically using one hand to close the top end of the pastry bag and the other hand to squeeze the batter through the piping tip.

After you have piped the batter, tap the baking pan firmly on the counter several times to remove air bubbles. If necessary, use a toothpick to smooth out large air bubbles.

Let the macarons rest on the counter for at least 30 minutes to 3 hours for the macarons to dry and form a "shell" on the top. Test every 30 minutes. (Choose one macaron to test until the batter does not stick to your finger.)

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Part 4 - Bake the Macarons

While waiting for macarons to dry, place/hang an oven thermometer on the middle rack of the oven and preheat the oven to 300°F (150°C).

Once the oven is preheated, make sure your oven thermometer on the middle rack also reads 300°F. (My oven beeped to indicate preheated, but the oven thermometer was just over 150°F, so I waited until the oven thermometer reached 300°F.)

Place the baking pan with the macarons on the middle rack. To prevent browning of the macaron tops, place another *empty* baking pan (right side up) on the top rack to shield the macarons from the heat.)

Bake macarons for 15-18 minutes. Check the macarons at 15 minutes. Cooked macarons should be firm to the touch and the base of the cookie shouldn't move.

Cool the macarons on the baking pan for 10-15 minutes on a wire rack.

Carefully transfer the macarons onto a wire rack to cool completely. If you're using a silicone mat, it's easier to "peel" the silicone mat away from the macarons.

Part 5 - Fill the Macarons

Make the filling for the macarons. If your filling uses powdered sugar, sift the sugar until it's really smooth.

An easy filling to balance all the sweetness is to melt chocolate chips (30 seconds at a time in the microwave).

Pair up the macaron shells by size and arrange them on a wire rack, so that the bottom shells are upside down.

Pipe a dollop of filling (smaller than the macaron) on the bottom shells. [No need to get fancy with a pastry bag; use a plastic sandwich bag and snip a small hole.] Place the top shell over the filling and gently twist together, so the filling spreads to the edges.

Store the filled macarons in an airtight container in the refrigerator for at least 24 hours, so that the filling softens and flavors the macaron shells. Then, macarons can be stored in an airtight container in the refrigerator for up to 3 days.

Take the macarons out of the refrigerator about 30 minutes prior to serving. Macarons are worth the wait!

You need the right gear...



...to climb Macaron Mountain 😊



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