

Vanilyal? Makaron

Perfect French vanilla macarons with delicate shells and rich buttercream filling. Complete recipe with step-by-step instructions for bakery-quality results.

15 min

HAZIRLIK

25 min

PI?IRME

40 min

TOPLAM

8

PORSIYON

Medium

ZORLUK

Vanilyal? Makaron

Malzemeler

- 3 egg white
- 1 cup almond flour
- 1 cup granulated sugar
- 1 cup powdered sugar
- 2 tsp vanilla extract
- 1 tsp cream of tartar
- 1 cup unsalted butter
- 5 egg yolk
- 3 tbsp water
- 1 pinch salt

Yap?l???

- Prepare for baking**

Preheat oven to 300°F (150°C). Line two large baking sheets with parchment paper or silicone mats.
- Make the dry mixture**

Sift 1 cup almond flour and 1 cup powdered sugar together three times through a fine-mesh sieve into a large bowl. Set aside.
- Start the meringue**

Beat 3 egg whites in a stand mixer on medium speed until foamy, about 1-2 minutes. Add 2 teaspoons cream of tartar and continue beating.
- Gradually add 1 cup granulated sugar while beating on medium-high speed. Add 1 teaspoon vanilla extract and beat until stiff, glossy peaks form that hold their shape when the beater is lifted, about 3-4 minutes.**
- Fold the batter**

Add one-third of the almond flour mixture to the meringue. Using a rubber spatula, fold from bottom to top in a cutting motion, turning the bowl as you work.
- Add remaining almond flour mixture in two more additions, folding until the batter flows like thick ribbon and self-levels within 10 seconds when dropped from the spatula.**

- 7 **Pipe the shells**

Transfer batter to a piping bag fitted with a 1/2-inch round tip. Pipe 1.5-inch circles onto prepared baking sheets, spacing them 1 inch apart.
- 8 Tap baking sheets firmly on the counter several times to release air bubbles. Let sit uncovered at room temperature for 30-60 minutes until surfaces feel dry and no longer tacky when lightly touched.
- 9 Bake for 15-18 minutes, rotating sheets halfway through, until macarons don't wiggle when gently touched and have developed feet. Cool completely on baking sheets before removing.
- 10 **Make the buttercream**

Combine 1 cup water and 1 cup granulated sugar in a small saucepan. Heat over medium heat without stirring until mixture reaches 240°F (115°C) on a candy thermometer.
- 11 Beat 5 egg yolks in a stand mixer on high speed. Slowly pour the hot sugar syrup in a thin stream into the yolks while mixing continuously until mixture cools to room temperature, about 8-10 minutes.
- 12 Add 3 tablespoons butter one piece at a time while mixing on medium speed. Add 1 teaspoon vanilla extract and 1 pinch salt, then whip for 3-4 minutes until smooth and creamy.
- 13 **Assemble the macarons**

Match macaron shells by similar size. Pipe buttercream onto the flat side of one shell, then sandwich with its matching shell, pressing gently until filling reaches the edges.

?puçlar?

Weigh all ingredients using a digital scale for consistent results - volume measurements can vary significantly and affect the delicate balance of macaron batter.

Age egg whites by separating them 24-48 hours before use and leaving them covered at room temperature to develop better whipping properties and more stable meringue.

Sift almond flour and powdered sugar together three times to ensure no lumps remain, which would create bumpy macaron shells and uneven texture.

Test your oven temperature with an oven thermometer - even small temperature variations can cause cracked tops, hollow shells, or poor foot development.

Rest piped macarons until they form a skin you can gently touch without batter sticking to your finger - this prevents cracking during baking.

Rotate baking sheets halfway through baking time to ensure even browning and prevent lopsided macarons from uneven oven heat distribution.

Let filled macarons age in the refrigerator for 24 hours before serving to allow the shells to soften and develop the perfect chewy texture.

Store macarons in airtight containers with parchment paper between layers to prevent sticking and maintain their delicate structure.