

## 2021 IDAHO CHERRY COMMISSION WINNING RECIPE

### **IDAHO DARK SWEET CHERRY MACARONS**

Submitted by Jessica Byrd, Nampa, ID

#### **Macaron ingredients:**

3/4 cup almond flour  
1/2 cup icing sugar  
2 egg whites  
1/4 cup sugar  
1 teaspoon egg white powder

#### **Macaron Instructions:**

Prepare baking sheets with silicon baking mats or line with parchment paper. Put the almond flour and powdered sugar into a sifter and sift 2 times put it in a food processor and pulse it for 5 seconds. Add egg white powder to the granulated sugar and mix until incorporated. Whisk the egg whites in a stand mixer on medium low speed until foamy, then on medium speed until soft peaks form. Reduce speed to medium low and add the sugar. After about 15 seconds, increase the speed to high and whisk until really stiff peaks form. Once stiff peaks have formed, sift 1/3 of the dry mixture over the egg whites and fold. Repeat until the mixture is combined and ribbons down from the spatula. Put the batter in a pastry bag with a 1/2 inch plain round tip. Pipe mixture onto prepared baking sheets in 2-inch circles, 1 inch apart. Tap the sheets on a surface twice. Preheat oven to 300 degrees. Let the macarons sit at room temperature until dry to touch. Bake 1 sheet at a time for 18 minutes, rotating halfway through. Let macarons cool on the sheets then remove and fill.

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#### **Cherry Jam Ingredients:**

16 oz pitted cherries, coarsely chopped  
3/4 cup granulated sugar  
1 1/2 Tablespoons lemon juice

#### **Cherry Jam Instructions:**

Wash and clean the cherries. Pit the cherries using a cherry pitter and coarsely chop. Place the cherries in a medium sauce pan and cook on medium heat stirring constantly. With a potato masher or back of a wooden spoon mash the cherries. When cherries turn soft, add sugar and lemon juice and continue mashing and stirring. Boil cherry mixture until it's thickened and coats the back of the spoon without falling off.

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#### **Cherry Buttercream Ingredients:**

1/2 cup butter  
4 cups powder sugar  
8 ounces dark sweet cherries, pitted  
1-2 teaspoons milk

#### **Cherry Buttercream Instructions:**

To make cherry puree place pitted cherries in blender and blend until smooth. Set aside. Whip butter until light and fluffy, then add powder sugar and whip until incorporated, scraping down the sides as needed. Add milk and 2-4 tablespoons of the cherry puree. Continue whipping until thoroughly mixed.

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#### **To Assemble Macarons:**

Pipe a ring of cherry buttercream around the edge of one cookie and fill the center with cherry jam. Top with another cookie to create a sandwich.