

1st Place & Best in Show Outstanding Adult Other Cookie by Debora Juarez

PECAN DELIGHT MACARONS

COOKIE:

- Almond flour, room temperature 6 oz
- Pecans, ground 3 oz
- Corn starch 2 tsp
- Cocoa powder 2 tsp
- Powder sugar 11.5 oz
- Egg whites, room temperature 7 whites
- Granulated sugar 3 oz
- Cream of tartar 1/8 tsp
- Dried egg whites 1 tsp
- Pecan extract 1 tsp
- Butter cream as needed
- Cajeta, store bought as needed
- Pecans, ground as needed



1. In a food processor fitted with the metal blade, mix the almond flour, ground pecan, powder sugar, corn starch, and cocoa powder until the almond flour and pecans are very fine. Shift mixture into a big bowl and set aside.
2. In a bowl of a mixer fitted with the whip attachment, whip the egg whites until foamy. Stir together the granulated sugar, cream of tartar and dried egg whites, then add the mixture to the foamed egg whites in a steady stream.
3. Whip the egg whites on medium speed until the mixture is very stiff. Add the pecan extract. Remove mixture from the machine.
4. Using a spatula fold in half of the almond and powder sugar mixture. Add the remaining dry ingredients and fold the batter until it becomes shiny and falls from the spatula in thick ribbons.

5. Using a pastry bag fitted with a medium plain tip, pipe the batter onto paper-lined sheet pans. Each macarons should measure 1 inch and 1/4 inch tall.
6. Let the piped batter rest for 15 minutes or until they form a skin on surface (gently run fingertip over macarons, it should be dry).
7. Bake at 325F until the macarons can almost be removed from the silicone or parchment paper, approximately 12-15 minutes.
8. Allow cookies to cool, then remove them from sheet pan.
9. Make a ring of butter cream on one side of cookie, then fill the center with cajeta. Roll side of macarons on grounded pecans.

BUTTERCREAM:

Unsalted butter, room temperature 4 oz

Shortening 1 oz

Powder sugar 8 oz

Pecan extract 1/2 tsp

Water as needed

1. In a bowl of a mixer fitted with the paddle attachment, cream the butter and shortening until light and fluffy.
2. Gradually add the sugar, frequently scrapping down the sides.
3. Add the pecan extract and continue beating until the icing is smooth and light. You may add water a teaspoon at a time, if icing seems thick. It should be a creamy consistency.

**Recipe is the property of Western Pecan Growers Association*