

FRENCH MACARONS:

TWO DELICIOUS, EASY FILLINGS!

🍴 2+ cups &
1+ cups

🕒 5-15 min.



INGREDIENTS FOR FILLINGS

White Chocolate Cream Cheese Filling

2 sticks butter, softened
8 ounces cream cheese
1 package white chocolate
chips
fresh lemon juice

Easy Chocolate Ganache

1 cup semisweet or dark
chocolate --chips or
chopped chocolate
½ cup heavy cream
2 tbsp butter

DIRECTIONS

For **white chocolate cream cheese filling**, set both the butter and cream cheese out to soften, then cream both together with an electric mixer. Melt the white chocolate chips in a microwave safe bowl 30 seconds at a time, stirring between each interval until just melted. (Be careful! White chocolate scorches easily!) Blend melted white chocolate into cream cheese/butter mixture and add a bit of fresh lemon juice to taste for “brightness” and complexity. This will be the perfect consistency for piping right away on cooled macaron shells.

For **chocolate ganache**, heat heavy cream in a small saucepan on low heat ‘til hot but not boiling. Once it comes to a simmer, remove from heat and pour over the chocolate chips. Let bowl sit for one minute then blend chocolate and cream, add butter, and whisk ‘til combined. This will need to be refrigerated (approx. 45 min) until it gets to an icing-like consistency for piping, or you can simply spread or dollop on macarons once it cools.