

## Alfajores Macarons

<http://userealbutter.com/2009/09/21/alfajores-macarons-recipe/>

adapted from [Tartelette](#)

110g blanched almonds  
200g powdered sugar  
seeds from 1/2 vanilla bean  
50 g sugar  
3 egg whites (about 100 g), aged a day, room temperature\*  
dulce de leche

\*Helen said I could use egg whites that have been in the refrigerator for 2-3 days or longer and I've used some as old as 4-5 days with equally good results. Just be sure to bring them to room temperature.

Pulse almonds in a food processor until finely ground. Add the powdered sugar and pulse until well-blended. Split the half vanilla bean lengthwise and scrape the seeds into the granulated sugar and whisk gently until mixed. Whip the egg whites until foamy and gradually add the granulated sugar while whipping until a shiny meringue forms (but not too dry). Add the almond mixture to the meringue and quickly incorporate the mixture into the meringue while taking care not to overbeat. You want to achieve a batter that flows and "ribbons" for at least 5 seconds. Pour the batter into a piping bag fitted with a large plain piping tip (Ateco 809 or 807) and pipe small rounds onto a baking sheet lined with parchment paper. The rounds should be about 1 1/2 inches in diameter and at least an inch apart.

Sea-level: Let the macarons sit out for an hour to develop a hard shell.

@8500 ft. (and my low humidity): Let macarons sit out for 30-40 minutes until a hard shell develops.

Preheat oven to 300°F. Bake for 8-10 minutes, depending on size. Let cool. Remove from parchment paper. Pipe dulce de leche onto a macaron and sandwich with a second macaron. Makes about 24.