

COZY MACARON FILLINGS



MADDIE BREHM

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INTRODUCTION

Fall is my favorite time of year.

I think it is important to have some other seasons just for fun, but in general if I could live in a land where there was always a slight chill in the air, the dress code was boots and sweaters, and warm and cozy flavors dominated every menu, I would move there immediately.

This book is a collection of my newest, most beloved macaron fillings. Each recipe embraces fall with rich, comforting flavors that are absolutely perfect for the season.

Hopefully as you try out each of these recipes, you too can squeeze out every last bit of autumn that you possibly can! Don't worry though, I won't judge you if you keep some of these flavors in your rotation all year long. Some of them are just too delicious to ever stop making!

Now let's get straight into the recipes and get baking!







COZY GANACHE FILLINGS

1. HORCHATA GANACHE
2. ALMOND BUTTER GANACHE
3. ORANGE CARAMEL GANACHE
4. BLACK SESAME DARK CHOCOLATE GANACHE
5. GINGER CHOCOLATE GANACHE





COZY BUTTERCREAM FILLINGS

6. BREAD PUDDING BUTTERCREAM

7. PUMPKIN CHEESECAKE BUTTERCREAM

8. COCONUT, ORANGE & CHOCOLATE COOKIE

DOUGH

9. BROWN BUTTER SESAME COOKIE DOUGH

10. MAPLE BUTTERSCOTCH BUTTERCREAM



PUMPKIN CHEESECAKE BUTTERCREAM

This is the best pumpkin cheesecake macaron filling you will ever find. There. I said it.

I have tried so many variations, techniques, styles and ingredients, and THIS. IS. THE. ONE!

It is rich and creamy, lightly spiced, and not too sweet. I am quite sure you will fall for this recipe as hard as I did the second you try it. And it's okay if most of the buttercream goes from the bowl directly into your mouth without making it into a macaron - I won't tell anyone.



