

Happy Hour Macaron Fillings



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Introduction

It is that time of the year - holidays abound, people are traveling to and from hometowns or getaway destinations (despite airline prices skyrocketing), you can't walk into a store without seeing (or hearing) seasonal everything, and everyone is trying to squeeze in gatherings as if the world will end in January and we won't be able to see each other anymore.

Despite my sarcasm (and introverted tendencies) I actually love the casual gatherings this time of year when you have the opportunity to press pause and catch up with people you might not see every day. Person to person, place to place, the foods you might find at these gatherings might drastically change, but one thing seems to remain more or less the same: the seasonal beverages.

Even if you live somewhere where December doesn't bring a mountain of snow, drinks with chocolate, apples, cranberries, and spices are suddenly everywhere.

Way back in the fall of 2020 I made this Holiday Happy Hour themed macaron box for the very first time. It felt like the perfect pre-Thanksgiving or pre-Christmas set to me, because those are weeks when people are desperate for the holiday spirit... but it is a little too early for most to actually be celebrating the holiday itself!

With this set of ten macarons, you will find a whole range of flavors and textures that are all inspired by these festive holiday / winter gatherings.

Now I know that not every person celebrates the same holidays I do, and not everybody wants to bake with alcohol. Do not fear! Many of these recipes are completely alcohol free, and any that do include alcohol or are inspired by an alcoholic beverage include notes for how to leave the alcohol out of the recipe and still have a great end result!

If you are baking with alcohol, please make sure you are doing so responsibly! Even in small quantities it is important to be safe and responsible both for your own bake AND if you are sharing those baked items with friends or selling the macarons, as some folks prefer not to consume any form of alcohol even if the alcohol itself has been cooked off during or prior to the baking process.

With all of this in mind, let's get to the baking shall we?









Hot Cocoa Macarons

Hot cocoa is such a fantastic drink, with a surprising amount of variety. These hot cocoa macarons fall somewhere in between the level of Swiss Miss cocoa made with water and luxuriously rich sipping chocolate.

If I make hot cocoa at home, I am absolutely going to add in some spices and marshmallows or lots of whipped cream - so you know that these hot cocoa macarons are going to include those elements as well. Now let's make some cocoa ganache and marshmallow fluff macarons!













Caramel Old Fashioned Macarons

Though an Old Fashioned will never be my drink of choice, these macarons are ones I could eat handfuls of and still go back for more! First of all, it is caramel forward which I absolutely love. Second of all, it has so many great layers of flavor - the fresh orange, some hints of cherry and bitters, and underlying burnt caramel, and of course the bourbon - and none of them feel overpowering or too intense. I'm so excited to share this recipe, so let's get into it!



About Maddie

My pastry journey started at age one, when I sat on the kitchen counter to “help” my dad make poppyseed muffins on the weekends. For years to come I always enjoyed both the making of and eating of sweets, but it wasn’t until I moved to Japan in college that I decided to pursue pastry as a career.

Two months into living with a host family that didn’t have an oven (or wifi, but that’s a story for another time) in their home, and I was going into severe baking withdrawal. A few short years later, I graduated from my university in the US and moved to France to intensively study French patisserie.

While a lot of chefs might see macarons as a necessary evil – they are finicky and it is challenging to squish flavors and textures into something so small, and yet they are wildly popular – I leapt at the challenge to not only master the dessert but make it my own.

Though I enjoy all sorts of pastries (I focused on plated dessert in France and worked in a patisserie making petit gateaux of all kinds) macarons have my heart. Well. Macarons and travel. Okay and reading – I’m never without a book.

Currently I’m doing my very best to wrap up all of my passions and skills into one single path, and the creation of my ebook series is a part of that!

My goal is to continue my own recipe development – influenced by where I go, what I come across, and what I’m reading – and turn that into something that I can share with and teach people all over the world.

