**French Macaron Filling Options**

**Jam:** In a small saucepan heat ½ cup of jam until bubbling. Allow to cook for a few minutes and remove from heat. As jam cools, it will thicken (don’t let it sit for too long before spreading on cookies).

**Ganache:** Heat 75mil (2.5 ounces) of heavy cream until it’s steaming. Pour over 3 ounces of chocolate (dark, milk, or white). Allow to sit for 2-3 minutes to melt the chocolate. Whisk until smooth. Place in small Ziplock bag in refrigerator to cool – mixture will thicken as it cools. Snip a corner off of the bag to pipe onto cookies.

 Flavoring with extract: add ¼ tsp. of desired flavor when whisking

 Flavoring with oils: add 2-3 drops of oil flavoring when whisking

**Swiss Meringue Buttercream:**

2 large egg whites

½ cup sugar

½ cup unsalted butter, at room temperature, cut into pieces

1. Fill a pot with 2-3” of water and heat on stove (medium-high heat).
2. In the [bowl](http://www1.macys.com/shop/dining-entertaining/serveware/Brand/Martha%20Stewart%20Collection?id=7923) of an electric [mixer](http://www.walmart.com/ip/Kitchenaid-4.5-Mixer-White/3215), whisk egg whites and sugar BY HAND.
3. Set mixer bowl over a saucepan of simmering water and heat mixture, whisking constantly, until it feels warm to the touch and sugar is dissolved, 3 to 5 minutes.
4. Place bowl on the mixer, and fit with the whisk attachment. Whip on high speed until mixture is stiff and shiny, 3 to 5 minutes. Wrap ice in a towel and rub outside of bowl to cool mixture while it’s beating.
5. Once mixture is cooled, add butter, one piece at a time, and continue mixing until butter is thoroughly incorporated.
6. Add ¼ tsp. extract or 2-3 drops flavored oil and thoroughly combine.
7. The filling can be kept, covered and refrigerated, up to 1 week. Bring to room temperature before stirring.