

DORITOS® Macarons

Ingredients

Macarons:

- 1/2 cup (about 3 cups/5 oz whole chips) DORITOS® Nacho Cheese Flavored Tortilla Chips very finely crushed
- 1 ¼ cups almond flour
- 1 cup confectioners' (icing) sugar
- 3 egg whites, at room temperature
- 1/4 tsp cream of tartar
- Pinch salt
- 1/2 cup granulated sugar
- Orange food coloring gel

Raspberry Buttercream:

- 1/2 cup butter, softened
- 1 cup confectioners' (icing) sugar
- 2 tbsp raspberry jam
- 2 tbsp freeze-dried raspberry powder or 1/2 tsp raspberry extract
- 2 tbsp freshly squeezed lemon juice

How to make it

1. Preheat oven to 275°F.
2. Into medium bowl, sift together 1/4 cup ground DORITOS® Nacho Cheese Flavored Tortilla Chips, almond flour and confectioners' sugar.
3. In large bowl, using handheld electric mixer, beat together egg whites, cream of tartar and salt on high speed until frothy. One tbsp at a time, add granulated sugar, beating well after each addition. Increase speed to high; beat until meringue holds stiff peaks, about 6 to 8 minutes.
4. Fold almond flour mixture into egg whites mixture until blended, smooth and shiny. Stir in enough orange food coloring gel to reach



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|-------------|----------|
| 45 min | 25 min | 1 hr 10 min | 12 |

Made with



DORITOS® Nacho Cheese Flavored Tortilla Chips

desired hue. Stir until spoonful of batter holds its shape for a few seconds when dropped into remaining batter in bowl; it should be slightly runny with the consistency of molten lava.

5. Scrape batter into piping bag fitted with 1/2-inch round or open tip.
6. Dab a little batter onto each corner of large baking sheet and line with parchment paper (to stop it from moving).
7. Holding piping bag perpendicular to baking sheet, pipe forty-eight (1-inch) rounds, spacing about 2 inches apart. Let stand for 15 to 20 minutes or until tops of cookies are dry and set.
8. Bake for 25 to 30 minutes or until bottoms are lightly golden and macarons are easily lifted from baking sheet. Let cool completely on baking sheet on rack.
9. Raspberry Buttercream: In medium bowl, using handheld electric mixer, beat butter until smooth. One-quarter cup at a time, add confectioners' sugar, beating on low speed until incorporated. Increase speed and beat until lightly and fluffy. Beat in jam, freeze-dried raspberry powder and lemon juice until smooth. If needed, chill in refrigerator for a few minutes to firm up.
10. Transfer buttercream to clean piping bag fitted with 1/2-inch round tip. Pipe 1 tsp buttercream onto the flat side of 24 cookies; sandwich with remaining cookies, pressing so filling reaches edges.
11. Transfer remaining DORITOS® to shallow bowl. Roll sides of macarons in remaining DORITOS® until filling is covered with it.
12. For the best flavor and texture, transfer macarons to an airtight container and refrigerate for 10 to 12 hours.