

Anniversary: Macaron Mini Cupcakes

Makes

48

mini cupcakes

Ingredients

$\frac{2}{3}$ cup unsalted butter, room temperature

1 cup sugar

1 teaspoon pure almond extract

3 large eggs, room temperature

$\frac{1}{4}$ cups all-purpose flour

$\frac{1}{2}$ teaspoons baking powder

1 cup ground almonds

Pinch salt

2 tablespoons cocoa powder

$\frac{1}{4}$ cup buttermilk

Mocha Buttercream Frosting (page 26)

48 chocolate coffee macarons, for decorating

Equipment

Piping bag and tip

These cupcakes make a lovely takeaway for a stylish party! Macarons are delicious four-ingredient French cookies that turn heads worldwide. Made with ground almonds, cocoa and almond extract, they can be ordered online or found in specialty baking stores.

1 Heat the oven to 350°F and line a mini cupcake pan with paper liners.

2 In the bowl of an electric mixer, cream the butter, sugar and almond extract until light and fluffy. Add the eggs, one at a time, beating well after each addition.

3 In a separate bowl, sift together the flour and baking powder. Mix in the ground almonds, salt and cocoa.

4 Add the flour mixture to the butter mixture gradually, alternating with the buttermilk, and beating on medium speed until the batter is smooth and evenly mixed.

5 Fill the paper liners until three-quarters full and bake for about 15 minutes, until a toothpick inserted in the center comes out clean. Transfer the cupcakes to a wire rack and let them cool to room temperature.

6 Prepare the frosting and transfer it to a piping bag. Pipe frosting onto the cooled cupcakes and place a macaron on top of each cupcake just before serving.

•• *Macaron Mini Cupcakes may be refrigerated in an airtight container for up to 2 days.*