



Pumpkin Spice & Everything Nice: Fall Macarons



Crisp on the outside, chewy in the center, and filled with a creamy spiced buttercream, these Pumpkin Spice Macarons bring some of our favorite fall flavors together in one colorful bite.

For the shells, we combined Chefmaster Sunset Orange and Lemon Yellow Liqua-Gel® Food Coloring to create a warm pumpkin-inspired orange. Both shades are included in our Halloween 4-Color Liqua-Gel® Food Coloring Kit, making this an easy recipe to add to your fall or Halloween baking lineup.

Whether you're baking for a Halloween gathering, Thanksgiving dessert table, or simply looking for a weekend baking project, these macarons are a sweet way to celebrate the season.



Ingredients

For the Macaron Shells

- 1 ¼ cups (125 g) almond flour
- 1 cup (125 g) powdered sugar
- 3 large egg whites (100 g)
- ½ cup (100 g) granulated sugar
- 2 drops Chefmaster Sunset Orange Liqua-Gel® Food Coloring
- 1 drop Chefmaster Lemon Yellow Liqua-Gel® Food Coloring

For the Pumpkin Spice Buttercream

- ½ cup (113 g) unsalted butter, softened
- 2 cups (240 g) powdered sugar
- 1 tablespoon pumpkin pie spice
- ½ teaspoon salt
- 2 tablespoons heavy cream or milk

How to Make Pumpkin Spice Macarons

1. Prepare the Dry Ingredients

Sift the almond flour and powdered sugar together into a mixing bowl. Discard any larger pieces of almond flour that remain in the sifter. Taking the time to finely sift your dry ingredients helps create smoother macaron shells.

2. Make the French Meringue

Add the egg whites to a clean mixing bowl and whip until foamy. Gradually add the granulated sugar while continuing to whip.

Continue whipping until the meringue becomes glossy and forms stiff peaks, about 10–15 minutes.

Add 2 drops of Chefmaster Sunset Orange and 1 drop of Lemon Yellow Liqua-Gel® Food Coloring. Continue mixing just until the color is evenly incorporated and you've reached a warm pumpkin-orange shade.



3. Fold the Batter

Add the sifted dry ingredients to the meringue. Using a spatula, gently fold the mixture together.

Continue folding until the batter flows slowly from the spatula in ribbons and begins to settle back into itself. Be careful not to overmix. The batter should be smooth and flowing without becoming runny.

4. Pipe the Macaron Shells

Transfer the batter to a pastry bag fitted with a round piping tip.

Pipe evenly sized circles onto a lined baking sheet. Once piped, firmly tap the baking sheet against the counter several times to help release trapped air bubbles. Use a toothpick to carefully pop any remaining bubbles visible on the surface.

5. Rest and Bake

Allow the piped macarons to rest at room temperature for 15–30 minutes, or until the surface feels dry to the touch.

Bake in a preheated 300°F (150°C) oven for approximately 15 minutes.

Remove from the oven and allow the shells to cool completely on the baking sheet before removing them. Once cooled, match shells of similar sizes into pairs.

Make the Pumpkin Spice Buttercream

Beat the softened butter until creamy and smooth.

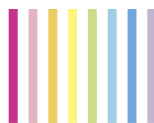
Gradually add the powdered sugar, followed by the salt and pumpkin pie spice. Add the heavy cream or milk and continue beating until the buttercream is smooth and pipeable.

Transfer the buttercream to a pastry bag fitted with a round piping tip.

Pipe a small amount onto the flat side of one macaron shell, then top with a matching shell. Gently press until the filling reaches close to the edges.

Let Your Macarons Mature

For the best texture, place the finished macarons in an airtight container and refrigerate for 12–24 hours before serving. This resting period, often called maturing, allows the shells and



filling to come together for the signature macaron texture.

Store finished macarons in the refrigerator for 3–4 days. Before serving, allow them to come to room temperature for the best texture and flavor.

Tips for Better Macarons

- Use a kitchen scale. Macarons are sensitive to ingredient ratios, so measuring by weight will give you the most consistent results.
- Don't skip the sifting. Finely sifted almond flour and powdered sugar help create smoother shells.
- Watch your macaronage. Under-mixing can leave peaks and uneven shells, while over-mixing can result in batter that spreads too much.
- Let the shells rest. Wait until the tops feel dry before baking to help encourage the classic macaron "feet."
- Adjust your color a drop at a time. Combining Sunset Orange with a touch of Lemon Yellow creates a warm pumpkin shade, but you can adjust the ratio depending on the intensity you want.
- Let them mature. Refrigerating filled macarons overnight can improve both their texture and flavor.

Bring a Little More Color to Fall Baking

Pumpkin spice may be the flavor of the season, but fall baking doesn't have to stop at traditional browns and neutrals. A few drops of color can turn a classic seasonal flavor into something made for Halloween parties, fall dessert tables, gifting, and everything in between.

Happy fall baking!