

Foodnity Recipes

Pumpkin Pie Macarons

Light-as-air almond shells filled with a rich, cinnamon-spiced pumpkin cream.

45 min Prep time	**15 min** Cook time	**1 h** Total time
24 Servings	**French-American** Cuisine	

Ingredients

For the Macaron Shells

- [ ] 1 cup superfine almond flour
- [ ] 1 cup powdered sugar
- [ ] 3 large egg whites, room temperature
- [ ] 1/4 cup granulated sugar
- [ ] 1/2 tsp cream of tartar
- [ ] Orange gel food coloring (optional)

For the Pumpkin Pie Filling

- [ ] 4 oz softened cream cheese
- [ ] 1/4 cup unsalted butter, softened
- [ ] 1/2 cup powdered sugar
- [ ] 3 tbsp pumpkin puree (blotted)
- [ ] 1 tsp cinnamon
- [ ] 1/4 tsp ginger powder
- [ ] 1/8 tsp nutmeg

Instructions

1. Sift your almond flour and powdered sugar together twice. I mean twice! It's a bit of a chore, but it makes the shells so much smoother. Set this aside in a large bowl.
2. Beat the egg whites and cream of tartar until soft peaks form. Slowly add granulated sugar one tablespoon at a time, beating until stiff, glossy peaks stand straight up. Add your orange coloring now if you're using it.
3. Gently fold the dry ingredients into the meringue. Use a spatula to scrape the sides and fold from the bottom up. Stop as soon as the batter flows like a thick ribbon—this is the tricky part, so be patient.
4. Pipe small rounds onto a parchment-lined sheet. Tap the pan on the counter a few times to get the air out. Let them sit for 30-60 minutes until a skin forms and you can touch them without sticking.
5. Bake at 300°F (150°C) for about 12-15 minutes. Let them cool completely before gently peeling them off the paper.
6. For the filling, cream the butter and cream cheese together until fluffy. Mix in the powdered sugar, pumpkin puree, and spices until smooth and thick.
7. Pair up shells of similar size. Pipe a generous dollop of pumpkin filling onto one shell and press another on top. Let them chill in the fridge for at least 24 hours to mature.

Nutrition per serving

145 kcal	3 g	18 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If your kitchen is very humid, you might need to let the shells dry for longer. Just trust your finger—if it's sticky, it's not ready.
- Use a kitchen scale for the most accurate results; macarons are a bit like science experiments.
- If the filling is too soft, pop it in the fridge for 10 minutes before piping.