



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
2 hr	20 min	2 hr 20 min	4-6

Made with



Ingredients

- 50 g egg whites, room temp
- 40 g granulated sugar
- 60 g almond flour, sifted
- 50 g powdered sugar, sifted
- Orange food coloring, gel or powdered
- 90 g white chocolate chips
- 45 g heavy cream
- 30 g CHEETOS® Crunchy Cheese Flavored Snacks, finely crushed

Decorations:

- 3 tbsp white chocolate chips, melted
- 1 tbsp milk or dark chocolate chips, melted
- Oil-based pink food coloring
- Black edible marker

How to make it

[title]Preparation:

2. Measure out all ingredients. This will help you move seamlessly.
3. Put printed macaron template on baking tray. Place silicone mat or parchment paper on top of template.
4. Set up one large piping bag. Snip medium tip right before piping.

[title]Macaron shells:

6. Pour egg whites into bowl of stand mixer. Set up stopwatch to time how long to whip meringue. These times are listed to help beginner macaron bakers. With practice, you can go by eye. a. 0:00 - 4:00 minutes: Mix on low-medium for 4 minutes (Kitchenaid 4) b. 4:00 - 9:30 minutes: Mix on medium (Kitchenaid 6). Add a third of granulated sugar. After 30 seconds, add another third. After

another 30 seconds, add the last third. Keep mixing a medium speed until meringue is balled up on whisk, is very thick, glossy, and holds stiff peaks. If not, keep mixing at 30-second intervals at medium-high speed (Kitchenaid 8) until it is. c. Add orange food coloring until you get the shade you like.

7. Dump all powdered sugar and almond flour into the meringue. Gently fold macaron batter with a rubber spatula, often scraping sides and bottom of bowl. Add more food coloring if needed.
8. Fold until batter reaches thick, glossy consistency and ribbons off the spatula. To test if it is ready, allow batter to flow off the spatula and into the batter. The ribbons should melt into the rest of the batter after around 30 seconds. If it doesn't, continue folding. When it passes this test, transfer batter to piping bag.
9. Use template as a guide to pipe macaron design. Use toothpick to move batter around to your liking and to pop any air bubbles. Remove templates.
10. Allow macarons to sit at room temperature to dry for at least one hour. They will be ready to bake once the surface is matte and dry to the touch. If it is humid, it may take 2+ hours. You can skip ahead and make the ganache at this time.
11. Preheat oven to 325°F. Place empty baking sheet upside-down on middle rack. Place baking sheet with macarons on top of the upside-down baking sheet. This method helps airflow and decreases chances of macarons cracking.
12. Bake for 10 minutes, flip the tray, then bake for another 5-10 minutes. To test if they are done baking, gently push the side of one shell. If it wiggles on the sheet, they need to be baked longer.
13. Remove baking sheet and place them on a wire rack. Bake any remaining macaron shells.
14. Allow macarons to fully cool before peeling them off the parchment paper or silicone mat.

[title]CCHEETOS® ganache:

16. In a medium microwave-safe bowl, add heavy cream and white chocolate chips.

17. Microwave at 30-second intervals, stirring in between, until chocolate is melted.
18. Stir in the crushed CHEETOS®.
19. Place in fridge so ganache can set, stirring every 10-15 minutes. It may take around 45 minutes or longer for the ganache to set.
20. Transfer to piping bag and snip a medium tip.

[title]Assembly:

22. Match macaron shells, lining up each pair on your work surface.
23. For the chocolate details, you can use a toothpick or piping bag cut with a small tip.
24. Set a few tsp of white chocolate aside and dye this pink. Use remaining white chocolate for the cheetahs' snouts. You will have leftover, which will be for step 6.
25. Use melted milk or dark chocolate chips for the eyes, nose, and mouth.
26. Use pink chocolate for the ears and blush .
27. Use remaining white chocolate for the whites of the cheetahs' eyes.
28. Draw cheetahs' spots using edible marker.
29. Pipe CHEETOS® ganache on bottom shells, then add matching shell on top.
30. Leave macarons in airtight container in fridge for about 2 hours before eating. This allows them to mature, making them softer, chewier, and more flavorful. Eat at room temperature.
31. Store macarons in airtight container in fridge for up to 5 days or freezer for up to 1 month. Eat at room temperature.