

Chocolate Bourbon Caramel Macaron Cake.

Yield: 12 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/chocolate-italian-macaron-recipe>

Ingredients:

- 2 1/4 cups flour all-purpose
- 2 1/4 cups granulated sugar
- 1 1/2 cups unsweetened cocoa powder
- 2 1/4 teaspoons baking soda
- 2 1/4 teaspoons baking powder
- 1 1/2 teaspoons salt
- 3 eggs at room temperature
- 1 cup buttermilk + 2 tablespoons
- 1/4 cup plain greek yogurt + 2 tablespoons
- 3/4 cup canola oil
- 1 1/2 tablespoons vanilla extract
- 1 cup brewed coffee strong, + 2 tablespoons
- macarons homemade or store bought, for decorating
- 1 cup granulated sugar
- 7 tablespoons unsalted butter cut into chunks
- 2/3 cup coconut milk full fat canned, may use heavy cream
- 2 tablespoons bourbon optional
- 1/2 teaspoon flaky sea salt
- 6 eggs whites
- 1 cup granulated sugar
- 3 cups unsalted butter softened
- 1/2 cup caramel bourbon, from recipe above
- 6 1/2 ounces milk chocolate melted + cooled slightly
- 1/4 cup unsweetened cocoa powder
- 2 1/2 ounces dark chocolate chopped
- 1/4 coconut milk full fat canned, or heavy cream
- 2 tablespoons Kahlua
- 1 tablespoon vanilla

Nutrition:

1. Calories: 1270 calories
2. Carbohydrate: 124 grams
3. Cholesterol: 305 milligrams
4. Fat: 83 grams
5. Fiber: 6 grams
6. Protein: 14 grams
7. SaturatedFat: 44 grams
8. Sodium: 860 milligrams
9. Sugar: 95 grams

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