



the
nosh

Macaron Cheesecake Bites

These macaron cheesecake bites combine crisp, chewy macarons with rich cheesecake filling for a fun, easy Shavuot dessert everyone will love.

Total Time: 1 hour 15 minutes **Yield:** Serves 6

Ingredients

For the cheesecake bites:

- 2 (8 oz) packages of cream cheese (I prefer Philadelphia)
- $\frac{2}{3}$ + half of $\frac{1}{3}$ cup sugar
- 1 cup cornstarch
- 2 tsp vanilla extract
- 1 large egg
- $\frac{1}{2}$ cup heavy whipping cream

For the graham cracker crust:

- 12 graham crackers, pulsed into crumbs.
- $\frac{1}{3}$ cup unsalted butter, melted
- $\frac{1}{4}$ cup sugar

For the macarons:

- 2 large egg whites
- 1 $\frac{1}{2}$ c powdered sugar
- 1 $\frac{2}{3}$ c almond flour (I liked Bob's Red Mill the best)

Meringue:

- 1 c granulated sugar + 1 Tbsp sugar, Dominos worked the best.
- 2 $\frac{2}{7}$ large egg whites
- pinch of cream of tartar

Instructions

To make the cheesecake:

- 1 Make graham cracker crust by combining graham cracker crumbs, butter and place 1 tsp of graham cracker mix into each muffin tin bottom or mold bottom.
- 2 Preheat your oven to 350°F. Fill a 9 x 13 pan halfway with water, place on the lower rack of your oven. This creates steam and is like a water bath that helps the cheesecake cook evenly.
- 3 Let cream cheese sit at room temperature for 2-4 hours. With the paddle attachment in a KitchenAid mixer, beat one package of cream cheese with $\frac{1}{3}$ cup of the sugar on a medium speed. After 2-3 minutes, add the rest of the sugar and cream cheese. Beat until fluffy, scrape down sides once or twice. Add the eggs and vanilla. Mix until combined- you do not want to overmix your batter, this will make the cheesecake less fluffy. Add the cornstarch, mix until combined. Lastly, add the whipping cream.
- 4 With a mini ice cream scoop, place batter $\frac{3}{4}$ full into mold or muffin tins.
- 5 Bake 8-12 minutes until no longer “jiggles” in the center. Any longer and the cheesecakes will crack on top.

To make the macarons:

- 1 Start the meringue; place the 185 g of sugar in a small saucepan (2QT) add enough water to coat and make a wet sand texture, about 2 Tbsp. Wet finger and wipe down sides of the pan if there is sugar. Put the pan over a medium heat and bring to a boil. Be EXTREMELY careful when cooking sugar. Sugar gets very hot and can burn. Do not walk away from the stove while this is happening- watch the thermometer because sugar can burn in seconds. You want the sugar to reach firm ball stage. While the sugar is cooking, place the 75 g egg whites in a standing mixer bowl with the whisk attachment. I like to wipe it clean with a little vinegar to remove any fat left behind from previous icing/ cake batters. Add the Tbsp of sugar and pinch of cream of tartar and beat on a medium low speed. Once the sugar is at a boil, turn the mixer to medium high speed. Egg whites should be still soft, but with volume.
- 2 When sugar reaches firm ball stage/ 244°F, take off heat and turn your mixer to the lowest setting. CAREFULLY pour the sugar down the side of the mixer steadily. Whip for 5 minutes until egg whites are glossy.
- 3 In three batches, add your meringue mixture to the cookie base. Be light handed and gently fold in the meringue. You do not want to under mix or over mix the mixture- just until a ribbon is formed when you drop the batter onto itself. If batter is too stiff, fold another 4-5 times. Be careful not to thin the batter too much.
- 4 Preheat oven to 350°F
- 5 Transfer mixture to a piping bag fitted with a medium/ large round tip. Pipe quarter size rounds as evenly as possible with about a $\frac{1}{2}$ inch apart.
- 6 Once mixture is piped, as I mentioned before, TAP those pans! Three good taps on the table will help smooth the batter and release any air bubbles that were trapped.

- 7 Bake macarons for 5 minutes, flip, and 3-4 minutes until cookies have risen but not browned. If you have a convection oven, you don't need to flip.
- 8 Allow cookies to cool completely before removing from pans. Transfer to a freezer safe bag until ready to fill.
- 9 To assemble, remove macaron shells and cheesecake from freezer shortly prior to serving (to ensure freshness). Place cheesecake bite in center of macaron and press gently together.

Notes

Special equipment: candy thermometer

To store the macaron cheesecake bites, place back in freezer in a ziploc bag.

Author: Rebecca Pliner ⌚ *Prep Time:* 30 minutes ⌚ *Cook Time:* 45 minutes

📁 *Category:* Dessert 📖 *Method:* Baking 🏠 *Cuisine:* Holiday

Find it online: <https://www.myjewishlearning.com/the-nosh/macaron-cheesecake-bites/>



Your Privacy Choices