



Happy BEE-day macarons

These cute honey bee macarons can't be missed at a bee themed sweet table! Bake these cute macarons yourself with the products and explanation of FunCakes.

Boodschappenlijstje



FunCakes Decorating Bags 30 cm
pk/10
F85100
€3.15



FunCakes Mix for Buttercream 500 g
F10125
€5.09



FunCakes Edible Glue 22 g
F54750
€2.25



FunCakes Modelling Paste White 250 g
F20780
€4.25



FunCakes Food Colour Gel Yellow 30 g
F44115
€3.55



FunCakes Food Colour Gel Orange 30 g
F44145
€3.55



FunCakes Food Pen Black
F45500
€3.05

Other materials:

- 70 gram egg white
- 125 ml water
- 150 gram soft unsalted butter

Fill a bowl with 300 gram FunCakes mix for Macarons and 70 gram of egg white and mix for 4-5 minutes on medium speed to a batter. Colour it dark yellow using the yellow and orange colouring. Fill a decorating bag with tip #12 with the batter. Place the macaron mat on a baking plate and pipe the batter on the circles. Let this dry for 2 hours by air to get the best result.

Meanwhile, prepare 125 gram of FunCakes mix for Buttercream as indicated on the package. Preheat the oven to 150°C (convection oven 130°C) and dry the macarons in the oven for 15 minutes. Let them cool down completely on the mat.

Once the macarons have cooled down properly, draw stripes and a face on them with the black brush food pens. Knead the modelling paste well and roll it out very thinly. Cut out the wings with the medium rose leaf cutter, cut out as many as you have macarons. Squeeze the ends a bit towards each other and stick it to the macaron with a bit of edible glue.

Fill a decorating bag with tip #12 with the buttercream, pipe a bit of buttercream on the bottom part of the macarons and place the other one on top. Place in the fridge until further use.

Made possible by FunCakes