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Macaron cake

With this recipe you can make a beautiful macaron cake! In this recipe we first explain you how to make the macarons. After that we make the cake and finish it.

Boodschappenlijstje



FunCakes Mix for Macarons Gluten Free 300g

F11115
€5.25



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Food Colour Gel Orange 30g

F44145
€2.92

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FunCakes Food Colour Gel Pink 30g

F44110
€2.92



FunCakes Nonpareils Orange 80g

F51510
€2.85



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorator Preferred Deep Round Cake Pan Ø20x7,5cm

03-0-0034
€11.79



Silikomart Silicone Mat Wonder Cakes Macaron 30x40cm

MAC01A
€17.35



FunCakes Flavour Paste Forest Fruits 120g

F56235
€5.09



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Patisse Cake Leveler 31cm

P01792
€7.19

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Ingredients

- FunCakes Mix for Macarons 300 g
- FunCakes Mix for Cupcakes 200 g
- FunCakes Mix for Buttercream 250 g
- FunCakes Flavour paste -Forest Fruits-
- Wilton Icing color - Orange
- Wilton Icing color - Pink
- FunCakes Nonpareils -Orange-
- 250 ml water
- 70 g eggwhite
- 5 eggs (circa 250 g)
- 550 g unsalted butter
- Forest fruit jam

Supplies

- FunCakes Disposable Decorating Bags
- FunCakes Bake Release Spray
- Wilton Decorator Preferred® Deep Round Pan Ø 20x7,5cm
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Ultimate Cake Leveler
- Wilton Chrome-Plated Cooling Grid
- Silikomart Wonder Cakes Macaron Mat
- PME Plain Edge Side Scraper



Step 1: Make the macarons

Preheat the oven at 140°C (convection oven 120°C). Prepare 300 grams of FunCakes Mix for Macarons as indicated on the package and add orange food colouring. Fill a piping bag with the batter and pipe rounds on the macaron mat. Let them rest for 2 hours and bake for 15 minutes.

Step 2: Bake the cake

Preheat the preheated oven to 160°C (convection oven 140°C). Prepare 200 grams of FunCakes Mix for Cupcakes as indicated on the package. Grease in the baking pan with Bake Release Spray and fill with the batter. Bake the cake for 70 minutes and release it on a cooling grid right after baking.

Step 3: Make the FunCakes Mix for Buttercream

Prepare 250 grams of FunCakes Mix for Buttercream as indicated on the package and add pink colouring and flavouring.

Step 4: Fill in and stack the cake

Cut the cake using a cake leveller and fill it with buttercream and jam. Stack them on each other. Lubricate the outside of the cake with a thin layer of buttercream to fill holes and get rid of any bumps. Put it in the fridge for 30 minutes to stiffen and apply another layer of buttercream. Smoothen this layer with a side scraper.

Step 5: Decorate te Macaron Cake

Place tip #1M in the decorating bag and fill this with remaining buttercream. Fill the macarons and place them on each other. Pipe swirls on the cake and decorate with macarons and the FunCakes



Nonpareils.

Step 6: Enjoy a slice of this delicious Macaron Cake!

This recipe is made possible by FunCakes