

# de leukste taarten shop



## Bubblegum macarons

These macarons in bubblegum colours are perfect for a sweettable or as a treat. Bake your own macarons with the FunCakes mix for Macarons and fill them with buttercream.

## Boodschappenlijstje

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Silikomart Silicone Mat Wonder Cakes  
Macaron 30x40cm

MAC01A  
€17.35



FunCakes Decorating Bags 30cm pk/10

F85100  
€3.25



FunCakes Mix for Buttercream 500g

F10125  
€5.09



FunCakes Food Colour Gel Royal Blue  
30g

F44135  
€2.92

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FunCakes Food Colour Gel Pink 30g

F44110  
€3.65

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Other materials:

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

Prepare 125 gram of FunCakes mix for Buttercream as indicated on the package or in [this basic recipe](#). Whip 300 gram of FunCakes mix for Macarons with 70 gram of egg white for 4 minutes in medium speed to a smooth batter. Divide this into two portions and colour one pink and the other blue. Fill decorating bags with tip #2A with the batters. Place the macaron mat on a baking plate and fill the circles on the mat with the batters. Sprinkle some nonpareils on top of some of the macarons. Do this right after piping the macarons, otherwise the nonpareils won't stick anymore. Tap the baking plate with the macaron mat on the table a few times and let the macarons dry by air for 2 hours. Preheat the oven to 150°C (convection oven 130°C) and bake the macarons for 15 minutes. Let them cool down on the baking mat before removing them.

Divide the buttercream in two portions again and colour these pink and blue. Fill decorating bags with tip #21 with the buttercreams and fill the macarons with it. Leave them in the fridge until further use.

Tip! Combine these macarons with the [Bubblegum Cake](#) and the [Bubblegum cupcakes](#) for an awesome candy table!

Made possible by:  FunCakes