



Glitter Macarons New Years Eve

Complete your New Year's Eve with the Glitter Macarons from FunCakes! Make this treat, using the FunCakes Mix for Macarons, and decorate with as much glitter as possible!

Boodschappenlijstje



FunCakes Mix for Macarons Gluten Free 300g

F11115
€5.25



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Food Colour Gel Black 30g

F44105
€3.65



FunCakes Flavour Paste Lemon Zest 100g

F56355
€5.99



FunCakes Sprinkle Medley Silver 65g

F51420
€3.29



FunCakes Sanding Sugar Silver 80g

F53315
€3.59



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Round #012

02-0-0138
€1.65



Wilton Decorating Tip Round #002

02-0-0147
€1.55



Wilton Decorating Tip Round #2A

02-0-0163
€2.35



Silikomart Silicone Mat Wonder Cakes Macaron 30x40cm

MAC01A
€17.35

Ingredients

- FunCakes Mix for Macarons, Gluten Free 300 g
- FunCakes Mix for Buttercream 125 g
- FunCakes Food Colour Gel Black
- FunCakes Flavour Paste Lemon Zest
- FunCakes Sprinkle Medley Silver
- FunCakes Sanding Sugar Silver
- 150 g soft unsalted butter
- 125 ml water
- 70 g egg white

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- Wilton Decorating Tip #012 Std Round Carded
- Wilton Decorating Tip #002 Round Carded
- Wilton Decorating Tip Round #2A
- Silikomart Wonder Cakes Macaron Mat

Step 1: Make the macarons

Prepare 300 g of FunCakes Macaron Mix according to the instructions on the packaging and color it black with gel food coloring.

Step 2: Let the macarons dry

Transfer the batter into a piping bag with nozzle #012 and pipe rounds onto the macaron mat. Allow them to air-dry for 2 hours until a nice dry skin forms.

Step 3: Bake the macarons

Afterward, dry the macarons in a preheated oven at 140°C (convection oven 130°C) for approximately 13-15 minutes. Let them cool on the mat before removing.

Step 4: Make the filling

Prepare 125 g of FunCakes Buttercream Mix according to the instructions on the packaging and flavor it with Lemon Zest flavor paste. Place a small amount in a piping bag with nozzle #002 and the rest in a piping bag with nozzle #012.

Step 5: Fill and decorate

Fill half of the shells with a generous dollop of buttercream using nozzle #012 and gently press the other shell on top. Pour the silver medley into a bowl and dip the sides of the macarons into it. Now, take the piping bag with nozzle #002 and use it to decorate the top of the macarons. Sprinkle silver sanding sugar on top and shake off the excess.



Step 6: Enjoy these sparkling macarons on New Year's Eve!

This recipe was made possible by FunCakes.