



Valentine Macarons

What's more romantic than homemade macarons? Heart-shaped macarons! These light, colorful cookies made by [@glutenvrijmetlena](#) are not only beautiful to look at, but also incredibly delicious. The chewy cookie with a crispy outside, and a creamy white chocolate ganache filling... these macarons are definitely worth trying! They're of course perfect to make for Valentine's Day, or for your friends during 'Galentine'!

Boodschappenlijstje



FunCakes Mix for Macarons Gluten Free 300g

F11115
€5.25



FunCakes Deco Melts Snow White 250g

F25100
€3.64



FunCakes Deco Melts Pink 250g

F25125
€4.55



FunCakes Deco Melts Red 250g

F25130
€3.64



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Ready To Use Ganache White Chocolate 260g

F54740
€6.99



Colour Mill Aqua Blend Raspberry 20ml

CMA20RSP
€5.99



Colour Mill Aqua Blend Baby Pink 20ml

EUA20BPK
€6.49



Silikomart Silicone Mat Macaron Heart 30x40cm

MAC03
€17.35

Ingredients

- 300 g (1 ½ cups) FunCakes Mix for Macarons, Gluten Free
- 20 ml (4 tsp) Colour Mill Aqua Blend Baby Pink
- 20 ml (4 tsp) Colour Mill Aqua Blend Raspberry
- 260 g (1 cup + 1 tbsp) FunCakes Ready To Use Ganache White Choco
- 250 g (1 ¼ cups) FunCakes Deco Melts Natural White
- 250 g (1 ¼ cups) FunCakes Deco Melts Pink
- 250 g (1 ¼ cups) FunCakes Deco Melts Red
- 70 g egg (½ cups) whites

Necessities

- FunCakes Spuitzakken 41 cm pk/10
- Silikomart Macaron Mat Heart

Step 1: Make the Macarons

Make sure all ingredients are at room temperature. Prepare 300g (1 ½ cups) of FunCakes Macaron



Mix according to the instructions on the packaging. Place the batter in a piping bag and pipe heart shapes onto the macaron mat. Let them rest at room temperature for 2 hours. Preheat the oven to 140°C/285°F (fan oven 130°C/265°F). Bake the macarons for 15 minutes. Then, allow them to cool completely.

Step 2: Make the ganache

Prepare 260g (1 cup + 1 tbsp) of FunCakes Ready to Use White Chocolate Ganache according to the instructions on the packaging. Place the ganache in a piping bag and pipe a layer onto half of the macaron shells. Then, place the top macaron shell on top.

Step 3: Decorate

Melt the 3 colors of Deco Melts according to the instructions on the packaging. Fill 3 piping bags with the Deco Melts and decorate the macarons. You can, for example, create thin lines in different directions with the different colors of Deco Melts. But most importantly, decorate them however you like!

This recipe is made possible by [@glutenvrijmetlena](#).