



Graze Away Flower Macarons

These Graze Away Flower Macarons make you feel like you're in France. These delicious Macarons have a lovely Swiss Meringue Buttercream filling. They don't only taste delicious but they also look beautiful, perfect for on a sweet platter. Don't forget to check out the rest of the sweet platter recipes to round out the whole picture for a delicious sweet grazing platter to share with friends and family!

Boodschappenlijstje



FunCakes Mix for Swiss Meringue
Buttercream 400 g

F10145
€5.19



FunCakes Mix for Macarons, Gluten
Free 300 g

F11115
€5.09



FunCakes Food Colour Gel Purple 30 g

F44120
€3.55



FunCakes Food Colour Gel Orange 30 g

F44145
€3.55



FunCakes Food Pen Grape Violet

F45545
€3.05



FunCakes Food Pen Leaf Green

F45540
€3.05



FunCakes Food Pen Orange

F45550
€3.05



FunCakes Decorating Bags 30 cm
pk/10

F85100
€3.15



Wilton Decorating Tip Round #1A

02-0-0166
€2.35



Silikomart Wonder Cakes Macaron Mat

MAC01A
€17.35

Ingredients for the Graze Away Flower Macarons

- 300 g FunCakes Mix for Gluten Free Macarons
- 100 g FunCakes Mix for Swiss Meringue Buttercream
- FunCakes Food Colour Gel Orange
- FunCakes Food Colour Gel Purple
- FunCakes Food Pen Green
- FunCakes Food Pen Purple
- FunCakes Food Pen Orange
- 220 g unsalted (cream)butter
- 70 g egg white
- 70 ml water

Other necessities for the Graze Away Flower Macarons

- FunCakes Decorating bags
- Wilton Decorating tip #1A Round
- Silikomart Macaron Mat

Step 1: Make the base for the Graze Away Flower Macarons

We'll start with the FunCakes mix for Gluten Free Macarons. The products need to be processed on room temperature. Mix the FunCakes mix for Gluten Free Macarons with 70g egg white and add colourings to your liking. Mix the batter for a minimum of 5 minutes on the highest speed. Then divide the mix in to two parts, colour one part orange and one part purple with the use of the Food Colour Gels. Put these separately into decorating bags and use the macaron mat to create circles with decorating tip #1A. Let this sit for two hours on room temperature.

Step 2: Prepare the filling for the Graze Away Flower Macarons

For the filling, the mix for Swiss Meringue Buttercream is used. Start by mixing 100g of the mix with 70ml warm water, use a whisk at the highest speed and beat the mix for 8 minutes.

Add 220g unsalted (cream) butter in 4 parts, mix it entirely before adding the next part to the batter. When all parts are added, mix it for 8 minutes on the highest speed until smooth.

Step 3: Baking the Graze Away Flower Macarons

When the macarons have air dried for two hours, preheat the oven to 140°C (convection oven 130°C). Bake the macarons for 15-20 minutes in a preheated oven and let them cool off on mat before taking them off.

Step 4: Decorating the Graze Away Flower Macarons

Using the food pen in different colours, you can draw pretty flowers, roses and leaves on the macaroon shells as a finishing touch. When the shells are decorated beautifully, put the buttercream that you made earlier in a decorating bag with decorating tip #1A and fill the shells with a dollop of buttercream.



This recipe is made possible by FunCakes.