



Summer macarons

Want to make lovely macarons? Start making these pink macarons as soon as you can! These macarons are decorated with the FunCakes Tropical Medley and just perfect for a happy day.

Boodschappenlijstje



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



FunCakes Mix for Buttercream 500g

F10125
€5.09



Silikomart Silicone Mat Wonder Cakes Macaron 30x40cm

MAC01A
€17.35



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



Wilton Decorating Tip Round #012

02-0-0138
€1.65



FunCakes Mix for Macarons Gluten Free 300g

F11115
€5.25



Wilton Decorating Tip Round #2A

02-0-0163
€2.35

Other materials:

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

Mix 300 gram FunCakes mix for Macarons with 70 gram egg white, add colouring to your preference. Mix at high speed for min. 5 minutes. Fill a decorating bag with decorating tip #12 and make circles on a macaron mat. Rest for two hours.

Mix 125 gram FunCakes mix for Buttercream with 125 ml water and set aside. Preheat the oven at 140°C (convection oven 130°C). Bake for 15 minutes. Let them cool down completely before removing them from the mat.

Finish the buttercream as described on the packaging and colour it light pink. Put the buttercream in a decorating bag with decorating bag #2A. Pipe buttercream between the macarons. Roll the macarons through the FunCakes Tropical Medley. Let them set in the fridge. Take them 30 minutes before serving out of the fridge.