



Macaron cake

With this recipe you can make a beautiful macaron cake! In this recipe we first explain you how to make the macarons. After that we make the cake and finish it.

Boodschappenlijstje



FunCakes Mix for Macarons, Gluten Free 300 g

F11115
€4.33



FunCakes Mix for Buttercream 500 g

F10125
€4.33



FunCakes Mix for Cupcakes 500 g

F10105
€3.87



FunCakes Food Colour Gel Orange 30 g

F44145
€3.02



FunCakes Food Colour Gel Pink 30 g

F44110
€3.02



FunCakes Flavour Paste Forest Fruits 120 g

F56235
€5.01



FunCakes Nonpareils Orange 80 g

F51510
€2.25



FunCakes Bake Release Spray 200ml

F54100
€4.24



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€5.82



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.22



Wilton Decorating Tip #1M Open Star Carded

02-0-0151
€2.00



Wilton Decorator Preferred Deep Round Pan Ø 20 x 7,5cm

03-0-0034
€9.39



Patisse Cake Leveler 31 cm

P01792
€6.11



Silikomart Wonder Cakes Macaron Mat

MAC01A
€14.75

Ingredients

- FunCakes Mix for Macarons 300 g
- FunCakes Mix for Cupcakes 200 g
- FunCakes Mix for Buttercream 250 g
- FunCakes Flavour paste -Forest Fruits-
- Wilton Icing color - Orange
- Wilton Icing color - Pink
- FunCakes Nonpareils -Orange-
- 250 ml water
- 70 g eggwhite
- 5 eggs (circa 250 g)
- 550 g unsultad butter
- Forest fruit jam

Supplies

- FunCakes Disposable Decorating Bags
- FunCakes Bake Release Spray
- Wilton Decorator Preferred® Deep Round Pan Ø 20x7,5cm
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Ultimate Cake Leveler
- Wilton Chrome-Plated Cooling Grid
- Silikomart Wonder Cakes Macaron Mat
- PME Plain Edge Side Scraper

Step 1: Make the macarons

Preheat the oven at 140°C (convection oven 120°C). Prepare 300 grams of FunCakes Mix for Macarons as indicated on the package and add orange food colouring. Fill a piping bag with the batter and pipe rounds on the macaron mat. Let them rest for 2 hours and bake for 15 minutes.

Step 2: Bake the cake

Preheat the preheated oven to 160°C (convection oven 140°C). Prepare 200 grams of FunCakes Mix for Cupcakes as indicated on the package. Grease in the baking pan with Bake Release Spray and fill with the batter. Bake the cake for 70 minutes and release it on a cooling grid right after baking.

Step 3: Make the FunCakes Mix for Buttercream

Prepare 250 grams of FunCakes Mix for Buttercream as indicated on the package and add pink colouring and flavouring.

Step 4: Fill in and stack the cake

Cut the cake using a cake leveller and fill it with buttercream and jam. Stack them on each other. Lubricate the outside of the cake with a thin layer of buttercream to fill holes and get rid of any bumps. Put it in the fridge for 30 minutes to stiffen and apply another layer of buttercream. Smoothen this layer with a side scraper.

Step 5: Decorate the Macaron Cake

Place tip #1M in the decorating bag and fill this with remaining buttercream. Fill the macarons and place them on each other. Pipe swirls on the cake and decorate with macarons and the FunCakes Nonpareils.

Step 6: Enjoy a slice of this delicious Macaron Cake!

This recipe is made possible by FunCakes