



Macaron frogs on a stick

These macarons are decorated as frogs, learn how to make them yourself.

Boodschappenlijstje



PME Lollipop Sticks 20cm pk/25

LS173
€3.35



FunCakes Decorating Bags 30cm pk/10

F85100
€3.15



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Colour Dust Soft Pink

F45210
€3.35



Silikomart Silicone Mat Wonder Cakes Macaron 30x40cm

MAC01A
€17.35



FunCakes Food Pen Black

F45500
€3.05



FunCakes Food Colour Gel Bright Green 30g

F44155
€3.55

Other materials:

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

Whip 300 gram of FunCakes mix for Macarons with 70 gram of egg white for 4 minutes in medium speed to a smooth batter. Colour the batter green. Fill decorating bag with tip #12 with the batters. Place the macaron mat on a baking plate and fill the circles on the mat with the batters. Tap the baking tray with the macaron mat on the table a few times and let the macarons dry by air for 2 hours. Preheat the oven to 150°C (convection oven 130°C) and bake the macarons for 15 minutes. Let them cool down on the baking mat before removing them.

In the meanwhile, prepare 125 gram of FunCakes mix for Buttercream as indicated on the package or in this basic recipe. Colour the buttercream green and fill a decorating bag.

Use the edible brush to draw a mouth and nose on half of the macarons. Add some blush with the dust on some of them. Cut of the top of the bag and fill the macarons without a face with buttercream. Place a stick on the cream and place a macaron with face on top. Place the eyes on the macarons and place them in the fridge to stiffen.

Number of macarons:

20-22 macarons.

Made possible by FunCakes