



Unicorn macarons

Macarons with a unicorn touch have to be on a unicorn sweet table! These glitter macarons certainly steal the show.

Boodschappenlijstje



Silikomart Silicone Mat Wonder Cakes
Macaron 30x40cm

MAC01A
€17.35



FunCakes Decorating Bags 30cm pk/10

F85100
€3.15



FunCakes Edible Glue 22g

F54750
€1.80



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Sugar Decorations Unicorn &
Rainbow set/12

F50155
€4.39

Other materials

- 70 gram egg white
- 150 gram butter

Ingredients need to be at room temperature. 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 piping bag and make circles on a macaronmat. Rest for two hours. Preheat the oven at 140°C (convection oven 130°C). Bake for 15 minutes.

Mix 125 gram FunCakes mix for Buttercream with 125 ml water and set aside for an hour. Beat 150 gram of unsalted (cream) butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes). Add a flavouring of choice. Put the buttercream in a decorating bag and pipe buttercream between the macarons.

Decorate the macarons with the glitter dust. Stick the sugar decorations on the macarons with edible glue.