

# Macarons

(Using Bakels Macaron Mix)



## Ingredients:

500g Bakels Macaron Mix

120ml water

Americolor or Progel food gel colours

## Method:

1. Place water and liquid colour into bowl (**total liquid must not exceed 120g including liquid colour**)
2. Add 500g Macaron mix
3. Blend for one minute on slow and scrape down
4. Beat on top speed using a beater for 6 minutes
5. Pipe onto baking trays lined with silicon paper
6. Allow to stand for approximately 20 minutes
7. Bake at 160 – 165C for approximately 20 – 25 minutes
8. Allow to cool
9. Sandwich two macarons together using your favourite filling

## Hint

Add colour to your macaron mix and add the flavour to your filling. Adding flavours to the macaron mix may cause the mix to fail.

Bakels truffle fillings are a great solution to fill in between the macaron biscuits.