

Bakels Macaron's

Ingredients

500g Bakels Macaron Mix

105ml water

Method

1. Place water and liquid colour into bowl (**total liquid must not exceed 105g 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 – 25minutes
8. Allow to cool
9. Sandwich two macarons together using your favourite filling

Bakels Handy Tip:

Add colour to your macaron mix and add the flavour to your filling.

The Bakels Macaron mix doesn't work when flavour is added to the actual biscuit mix.

Dry mix ingredients:

Sugar, Almond meal (30%), Whipping agent (emulsifiers (427b,477), glucose, milk solids mineral salt (339)), egg albumen powder, Maize Starch, Emulsifiers (472e, 481), Thickener (1414), Salt, Vegetable gum (415), Acidity Regulator (330)

Store Below 25°C, dry and dark conditions.

Allergen Statement:

Contains tree nuts, egg and milk

May be present due to shared equipment: gluten, soy, soy, sesame and sulphites