

# ***MAKE YUMMY CHRISTMAS MACAROONS***

*pipe them  
this size*



# Macaroon Recipe

## INGREDIENTS

- 1 Bag of Macaroon Flour (Almonds & Icing Sugar)
- 1 Bag of Merri white
- 1 Bag of caster sugar
- 1 Tub of filling

## Timings

- Prep Time - 30mins
- Baking Time 18 mins
- Cooling Time 120 mins
- Decorating Time 20 mins

## EQUIPMENT

- A blender
- Sieve
- stand or hand mixer
- Metal mixing bowl
- Piping bags
- Silicone paper
- Macaroon Template

## TO MAKE YOUR MACAROONS

- If you dont have a marked up macroon template go to the blog section of our website
- Place the Macaroon flour in a food processor, pulse about 15 times until fully combined. Sieve into a large bowl,
- In a spotless clean mixing bowl ( rinse with very hot water)
- Mix 100mls of warm water with the meri white and mix until its all dissolved. *(if you haven't used Merri White before add an egg white, it will give that extra bit of reassurance and make your macaroons extra glossy)* Then whisk until its reached stiff peaks.
- Spoon in the sugar, one tablespoon at a time until its finished and keep whisking until glossy and stiff
- Remove half the mix and add it to the fine macaroon flour, beat this with a wooden spoon or hand mixer. Then using a metal spoon gently fold that mixture into the other half of the meringue mix you just made.
- It is important not to over-mix the batter – it should fall in a thick ribbon from the spoon. The ribbon should also fade back into the batter within about 30 secs – if it doesn't, fold a few more times.
- Heat oven to 170C/150C fan/gas 3-4. Line your baking sheets with baking parchment/silicone paper/sheet. dab a bit of the mix on each of the corners of your parchment paper Place the parchment over the template
- Transfer the batter to a piping bag. Cut the piping bag at 1 CM across in a straight line. Hold the bag vertically to the tray, with the nozzle about 1cm from it. Pipe rounds about 2cm in diameter onto the prepared baking sheets. Leave to rest for 30 mins,*(you can use a hair dryer on a low heat and speed to help create the skin!)*
- Bake the macarons for 18 mins (this needs to be precise, so you could test a macaroon first). Immediately slide the parchment onto the work surface and cool for a few minutes before gently peeling the macarons off the paper.
- When they are completely dry then fill them using a small piping bag, do not over fill them then you only need pipe a 1 cm round of mix on to one half and gently press the other half on the leave upright on a tray
- Once finished, the macarons will improve with an overnight rest in the fridge.

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