



PREP
50
MINS

BAKE TIME
15-18
MINS

MAKES
15-20

IN THE KIT

- Bag 1:** 100g granulated sugar
- Bag 2:** 100g icing sugar, 25g cocoa powder
- Bag 3:** 90g ground almonds
- Bag 4:** 35g caster sugar
- Bag 5:** 150g icing sugar, 20g cocoa powder
- Bag 6:** 30g dark chocolate chips
- 3 x A4 baking paper**
- 2 x large piping bags**
- 1 x small piping bag**

YOU WILL NEED

- 100g unsalted butter, softened, plus extra for greasing
- 3 medium eggs (whites only)
- 100g raspberries
- 1 tbsp (15ml) milk
- 3 x baking trays
- 1 x sieve

STORAGE

Store in an airtight container in a cool, dry place.

INGREDIENTS

Icing sugar (sugar, cornflour starch), granulated sugar, **ground almonds (nuts)**, fat reduced cocoa powder (8%), caster sugar, Belgian dark chocolate chips (5%) (sugar, cocoa mass, cocoa butter, emulsifier (**soya** lecithin), natural vanilla flavouring).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1798kJ/430kcal
Fat	11g
of which saturates	2.2g
Carbohydrates	75g
of which sugars	72g
Protein	5.6g
Salt	0.02g

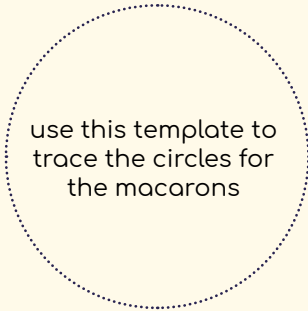
Allergens:

For allergens see ingredients in **bold**.
May contain: **milk & wheat**.

Best before:

See sticker.

Suitable for vegetarians.



use this template to trace the circles for the macarons

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530g



BAKED IN Chocolate & Raspberry Macarons



CHOCOLATE & RASPBERRY MACARONS



The box and the plastic bags in this kit are recyclable

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- Using the 4cm circle template on the back of this card, trace 3 circles onto a piece of provided baking paper, roughly 2cm apart. Grease 3 trays and line with the baking paper, turning the baking paper over so the outlines are on the bottom. If you don't have 3 trays, you can bake in batches. Preheat the oven to 160°C/140°C Fan/Gas Mark 3.



- Make sure your whisk and a large, heatproof bowl are clean and completely dry. Place the bowl over a pan of lightly simmering water, not letting the bowl touch the water. Add 3 egg whites and the granulated sugar (**bag 1**) and whisk over the heat until the sugar has dissolved. Take off the heat and keep whisking until stiff peaks form and the mixture is thick and glossy. This can take up to 15 minutes if whisking by hand.



- While the macarons are baking, make the jam. Put 100g of raspberries, the caster sugar (**bag 4**), and 3 tbsp (45ml) of water into a saucepan. Bring to the boil, then lower the heat and simmer for around 10-15 minutes. When the jam has thickened slightly, remove from the heat. Leave to one side to cool completely.



- When the macarons and jam are cool, make the buttercream. Beat 100g of butter in a bowl and gradually add the icing sugar and cocoa powder (**bag 5**). Mix until combined. Add 1 tbsp (15ml) of milk and mix until soft but still pipeable. Spoon the buttercream into the second provided large piping bag and cut 2cm off the end.



- Sift the icing sugar and cocoa powder (**bag 2**) into the egg whites and fold together until it is almost combined. Add the ground almonds (**bag 3**) and fold everything together until just combined. The mixture should be shiny with a thick ribbon-like consistency. To test it, cut through the middle of the mixture with a spatula, it should come back together in roughly 5 seconds. If the mixture is too thick, keep folding until it is the right consistency. Spoon the macaron mix into one of the provided large piping bags and cut 2cm off the end of the bag.



- Pipe 4cm rounds onto the baking paper, using the templates you drew in **step 1** first as a guide, then pipe the remaining rounds, 30-40 in total. Hold the piping bag perpendicular to the baking tray, and close to the surface. Aiming at the centre of one of the circle templates, squeeze the piping bag until the mixture reaches the edge of the circle. Finish the macaron by pulling up in a circular motion. When you have piped all the rounds, pick up each tray and tap it firmly on the work surface 3 times to remove any excess air. Bake in the oven for 15-18 minutes. If you try to move a macaron, it should be fairly firm and not wobble. If it still wobbles, bake for a couple more minutes. Once baked, leave to cool completely on the tray.



- On the flat side of half the macaron shells, pipe a circle of buttercream around the edge. Fill the buttercream circles with ½ tps of raspberry jam and sandwich with a plain macaron shell. Repeat with the remaining macaron shells.



- Put the dark chocolate chips (**bag 6**) in a microwave-safe bowl. Melt in the microwave in 10 second intervals, stirring between each interval until melted. Alternatively, put the dark chocolate chips in a heatproof bowl over a pan of simmering water, ensuring the bowl doesn't touch the water, mix until smooth and melted. Transfer to the provided small piping bag. Snip a small corner off the end of the piping bag and drizzle it over half of each macaron.



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