

RECIPE BOOK-

CRAVING CONFECTIONS

1.MERANKS

2.MACAROONS

3.PIE

4.STRAWBERRY CRUSH CAKE

5. FRUIT TART

6.DONATE

7. CROISSANTS

8.FUDGE

9.TIRAMISU

10. CAKE ROLL

11. Confetti Cake

12.Waffles

13.Pan Cake

14.Churros

15.Mochi

2.MACAROONS

INGREDIENTS

- 33g AQUA FABA
- 40g OAT FLOUR
- 50g POWDERED SUGAR
- 40g CASTER SUGAR
- ANY LIQUID FILLING
- FOOD COLORING

METHOD

- TAKE A BOWL AND SIEVE OAT FLOUR AND POWDERED SUGAR TOGETHER.
- USE A SPATULA AND GIVE IT A QUICK MIX
- NOW TAKE ANOTHER BOWL AND PLACE THE AQUA FABA IN IT.
- WHISK IT FOR 3 MIN WITH A ELECTRIC BEATER AT THE SPEED OF 2
- NOW WHISK IT AGAIN FOR 3 MIN WITH THE SPEED OF 4.
- WHILE DOING THE SECOND KEEP ADDING THE CASTER SUGAR.
- ADD 1 SPOON AT A TIME AND MIX IT.
- MAKE SURE ALL THE SUGAR IS USED.
- AFTER THIS BEAT THE MIX FOR 10 MIN AT THE HIGHEST SPEED ON THE BEATER.
- AFTER IT IS WHISKED ADD FOOD COLORING(OPTIONAL)
- NOW ADD THE REST DRY INGREDIENTS IN THE BOWL AND MIX IT WELL WITH A SPATULA.
- MAKE SURE IT IS NOT OVER MIXED AND HAS A LITTLE LIQUIDY CONSISTENCY.
- TAKE A BAKING TRAY AND PLACE ON A PARCHMENT PAPER
- NOW PIPE THE MIX ON THE TRAY IN THE SHAPES YOU LIKE
- TAP THE TRAY 1-2 TIME AFTER ADDING ALL THE BLOBS
- THIS HELPS IN REMOVING ALL THE AIR PRESENT
- PREHEAT THE OVEN FOR 15 MIN AT 150 DEGREES C
- BAKE THEM FOR 8MIN
- LET IT STAY IN THE OVEN FOR A COUPLE OF MINUTES.
- NOW TAKE ON SIDE OF IT AND ADD THE FILLING YOU LIKE
- NOW PLACE THE OTHER PART AND PRESS THEM LIGHTLY