

# WHITE DIPPED MACAROONS (Matterhorns)



The Swiss Alps are majestic and snowcapped. One of the most famous of these snowcapped peaks is the Matterhorn with its unmistakable tall slender silhouette. This Macaroon cookie is also unmistakable in appearance, so good in fact, that the only way to make it better, is to make it bigger. Just visualize a larger macaroon bagged to a tall peak then topped with vanilla icing or white dipping chocolate. *So good you will want to yodel!*

## EXTRA SALES AND PROFITS FOR YOU!

Decorate your store with Swiss decorations. You could also have a dress-up sale with Swiss costumes and tie in other Items like rye bread and Swiss chocolate items.

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Mac-Mix (Macaroon Cookie Mix)
- BakeMark Vanilla Dipping Icing



## 1. PREPARE BATTER



Mix the batter following the directions on each pail of Mac-Mix. Chopped nuts can also be added to the mixture if desired.

## 2. DEPOSIT & BAKE



After resting the batter for approximately 10 minutes, bag them onto a parchment lined sheet pan forming a tall mound with a peak. Let them rest on the pan for 10-15 minutes to allow them to set. Bake them at 325°F for approximately 15 minutes, until they just begin to color.

## 3. MELT ICING & DIP



When they have cooled completely dip each cookie in our Vanilla Dipping Icing, which has been heated to 120°F.

## 4. GARNISH



If desired, quickly garnish them (before the icing sets) with chocolate shavings or finely chopped nuts.

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