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recipe

MACAROONS

ingredients

1 - 14 oz bag unsweetened Angel Flake coconut

2 egg whites

1/4 c. Cream of Coconut (we use Coco Lopez)

1 1/2 tsp. vanilla extract

Pinch of Salt

2/3 c. mini chocolate chips (optional)

method

- In medium mixing bowl, whisk together Coco Lopez, salt, egg whites and vanilla
- Stir in coconut, breaking up any clumps. If using chocolate chips, stir in now.
- At this point we like to leave the dough covered and refrigerated overnight (or longer). We find that the flavors develop more fully and the liquid is absorbed better. The mixture can also be wrapped well and frozen for future use. Of course, you can make the macaroons immediately as well.
- Line a cookie sheet with parchment paper or foil, and coat with pan spray or other fat, to make the macaroons easier to remove from lining. Drop the dough onto lined cookie sheet with a small ice cream scoop*, leaving a bit of room in between each one. *You can also use a tablespoon.
- Bake in a preheated oven at 325 degrees for about 25 minutes. They should be nice and brown so that they will be crunchy on the outside and chewy on the inside.
- Cool completely, then peel them off of the lining. They can be kept in an airtight container in the refrigerator for at least a week. They also freeze very well. Macaroons can be dipped in melted chocolate when cool or cold.