

Coconut Macaroons

Akhila Klein

Makes 20-24

Ingredients:

4 large egg whites

1 14-ounce bag of sweetened shredded coconut

1/2 cup white sugar

1/2 teaspoon almond extract

1 (7 oz) tube almond paste, shredded (pinched)

One pinch of salt



Directions:

Preheat Oven: 325

Line a cookie sheet or jelly roll pan with parchment paper

Pinch off pea size pieces of the almond paste, put aside



In a different large mixing bowl, beat the egg whites until they are foamy and very frothy.



Add the salt, sugar, almond paste, almond extract and coconut. Mix with your hands. Squeeze the ingredients together to mix ***thoroughly***. Mixing with a spoon or spatula does NOT get the consistency you want.

Use a medium #40 cookie scoop to put the prepared macaroon dough onto the baking sheet. **Press the dough into the scoop and clean the edges of excess coconut before placing on the parchment paper. There will still be some coconut fringe at the bottom.



Bake for 25-30 minutes The top of the macaroon will be a golden brown when ready. Cool for 10 minutes Keep in airtight container until serving.



Feel free to email me with questions:
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