

COCONUT MACAROONS



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5 egg whites, at room temperature
2 cups caster sugar
1 teaspoon vanilla extract
2 cups desiccated coconut

Preheat oven to 180°C. Place the eggwhites in a bowl and use an electric mixer to beat until soft peaks form.

Add the sugar a little at a time, beating continually, until the mixture becomes stiff and glossy. Add vanilla extract and fold through with a spatula.

Add the coconut a littler at a time, and gently fold through with a spatula until evenly distributed, being careful not to overwork the mixture.

Place spoonfuls of the batter onto a baking tray lined with greased baking paper. For a more detailed look pipe the macaroons using a piping bag.

Bake in the oven for 15-18 minutes, or until the macaroons are lightly browned. Remove from the baking paper immediately and cool on wire racks before serving.

Di Bo

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