

Toasted Coconut Macaroons

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These simple macaroons are a cinch to make and they take no time at all to cook. Although they're not macaroons in the true sense of the word, they are still called macaroons - but only because they contain coconut.

Ingredients:

200g dessicated coconut, toasted
200g caster sugar
4 egg whites
1/2 tsp. almond extract

Directions:

1. Preheat the oven to 120C. Line baking trays with baking parchment.
2. Beat the egg whites with an electric whisk until stiff. Whisk in the sugar and almond extract whilst still at a high speed. Once the sugar has dissolved into the eggs, the mixture is ready - test this by rubbing some of the mixture between your fingers. If it is gritty, you need to carry on whisking, if not, it's ready.
3. Fold the coconut into the egg white mixture until fully combined.
4. Drop by the spoonful onto the prepared trays and then cook for 20-25 minutes until golden brown.

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