



COCONUT MACAROONS
(15-20 Pieces)

Ingredients:

6 Egg Whites
300 gr. Caster Sugar
300 gr. Desiccated Coconuts
1 Tsp. Vanilla Essence

Method:

Whisk the Egg Whites in a large clean dry bowl until very stiff. Add the Sugar a spoonful at a time, whisking well after each addition. Whisk until mixture is thick and glossy.

Add the Vanilla Essence and whisk to combine.

Fold in the Desiccated Coconuts.

With a piping bag pipe the mixture on a tray covered with baking paper. Bake in the preheated oven at 160 degree Celsius for 15-20 minutes or until golden brown. Cool down and transfer in an airtight container.