

Coconut Almond Macaroons

One of our most requested recipes.

Yield:

40 cookies

Time:

Time to assemble: 15 minutes

Time to bake: 16 minutes per tray

Total Time: 65 minutes

Ingredients:



In the
Baking
Aisle

1/2 cup egg whites, room temperature

1 tsp pure vanilla extract

1 box (7 oz) Odense Almond Paste

2 cups powdered sugar

14 oz package sweetened flaked coconut

Optional: Melting chocolate, to drizzle over cookies

Equipment:

Electric mixer

Box grater

Directions:

1 Preheat to oven to 325 F with oven rack in center. Line cookie sheets with parchment paper or aluminum foil.

2 With a mixer beat the egg whites until frothy and white. Add the vanilla and beat until egg whites hold a peak but are not stiff or dry. Using a rubber spatula scrape the egg whites carefully into a large bowl.

3 On the large hole side of grater, grate the almond paste into the mixing bowl (no need to wash out). Add the sugar and beat on low to medium speed until mixture is well mixed and has the texture of small crumbs.

4 Add coconut to the sugar mixture and beat on low until ingredients are well incorporated.

5 Add coconut mixture to egg whites. Using a rubber spatula gently fold together until all ingredients are mixed together.

6 Using two spoons* drop tablespoons of dough 2 inches apart onto cookie sheets. Bake cookies one sheet at a time for 16 minutes, or until lightly browned on bottom, and firm to touch.

7 Place cookie sheets on wire racks to cool cookies. When cool leave plain or decorate with drizzles of chocolate. Store in

cookie tins or plastic containers between layers of wax paper.
*Note: A small scoop with a wire release can be used in place of two spoons for a faster method and a more uniform shaped cookie.