

Coconut Macaroons

Course: **Christmas Cookies, Cookies**

Servings	Prep time	Cooking time	Total time
25 servings	10 minutes	10 minutes	20 minutes

Ingredients

3 large egg whites

100 grams (½ cup) sugar

200 grams (2 cups) unsweetened shredded coconut

Pinch of Salt

Melted dark chocolate for drizzling and dipping (as much as you like)

Directions

Prepare the Egg Whites

- 1 To start, separate your egg whites from the yolks, making sure that no yolk gets mixed in, as this can affect the stiffness of the egg whites. Once you have three egg whites in a clean mixing bowl, beat them on medium-high speed until they form stiff peaks. You want the egg whites to hold their shape without collapsing – this process can take anywhere from 3 to 5 minutes.

Tip: Use a metal or glass bowl to help the egg whites whip up better. Plastic bowls can hold onto traces of oil or fat, which can interfere with the whipping process.

Add Sugar

- 2 Once your egg whites are at stiff peaks, gradually add in the sugar, a little at a time, while continuing to beat on high speed. Add a pinch of salt. The sugar should fully dissolve, leaving the egg whites glossy and smooth. You'll know it's ready when you can feel no graininess if you rub a small bit between your fingers.

Fold in the Coconut

- 3 Next, gently fold in the shredded coconut with a spatula. The goal here is to mix evenly without deflating the airy egg whites. Be patient and take your time folding the coconut in, ensuring everything is well combined.

Shape the Macaroons

- 4 Once your dough is ready, line a baking sheet with parchment paper. For a more rustic look, use a spoon to scoop small mounds of the mixture onto the baking sheet. If you'd like a more uniform shape, transfer the mixture into a piping bag and pipe small mounds directly onto the parchment.

Bake the Macaroons

- 5** Preheat your oven to 180°C (350°F) and bake the macaroons for about 10-12 minutes, or until they turn a light golden color on top. Watch closely as they bake since the edges can brown quickly. You're aiming for a light, golden top with a chewy texture inside.

Cool and Decorate

- 6** Allow the macaroons to cool on the baking sheet for a few minutes before transferring them to a wire rack. Once they're completely cooled, it's time to add the finishing touch: chocolate!

Dip or Drizzle with Chocolate

- 7** Melt your favorite chocolate (dark, milk, or white) over a double boiler or in the microwave. Then, either dip the bottom of each macaroon into the chocolate or use a spoon to drizzle chocolate across the top. The chocolate adds a lovely contrast to the coconut and gives these treats an extra level of indulgence.