

Coconut and Almond Macaroons



Ingredients:

- 200g Desiccated Coconut
- 100g Caster Sugar
- 50g Ground Almonds
- 2 Eggs White
- 1 Teaspoon Lemon Juice
- 1 Teaspoon Vanilla Extract



Please bring a container to take your coconut and almond macaroons home in.

Method:

1. Preheat the oven to 170°C or Gas Mark 4.
2. Weigh out all ingredients accurately.
3. Line a large baking tray with greaseproof paper.
4. Separate the egg yolks from the white into separate bowls.
5. Transfer the egg whites into a large glass bowl.
6. Whisk the egg whites using an electric whisk until they are just starting to foam.
7. Add the lemon juice and continue to whisk until soft peaks form.
8. Keep whisking, adding the caster sugar a tablespoon at a time, followed by the vanilla extract. Whisk until glossy, thick and shiny. You should be able to turn the bowl upside down and the egg whites will not move.
9. Scatter over the almonds and coconut and fold in using a metal tablespoon.
10. Use a tablespoon to place the coconut mixture onto the lined baking tray, with 5cm in-between each one. The mixture will make approximately 12 large macaroons.
11. Press the tops lightly, until they become level in height, but still remain very thick.
12. Bake for 15 to 20 minutes until lightly golden brown (10 minutes to start, then rotate the tray and bake for 5 to 10 minutes more).
13. Cool on the baking tray for 5 minutes before transferring to a cooling rack.

