



JERNEJ KITCHEN

COCONUT MACAROONS

Coconut Macaroons is a simple gluten-free, grain-free cookie recipe made with egg whites. They are sweet, crunchy outside, and soft inside.

MAKES	22	COOKIES
PREPARATION:	15	MINUTES
BAKE:	25	MINUTES
TOTAL TIME:	40	MINUTES

COCONUT MACAROONS

3 egg whites

150 g (3/4 cup) sugar

150 g 1 2/3 cups desiccated coconut

60 g (1/2 cup) almond flour

1/2 tsp vanilla paste

1/2 tsp grated lemon zest

80 g (1/2 cup) dark chocolate chips,
for dipping

TOOLS AND EQUIPEMENT

baking dish

parchment paper

bowl

electric mixer

PREPARATION

Place a rack in the middle of the oven and preheat it to 170 °C / 340 °F (fan-assisted oven to 160 °C / 320 °F). Line a large baking sheet with parchment paper.

BEAT THE EGG WHITES AND SUGAR

Add the egg whites and sugar to a bowl and beat with an electric mixer. Mix for 6 - 8 minutes. To ensure all the sugar is dissolved into the egg white, take some mixture and rub it between your two fingers. If the mixture is glossy and smooth, then you can stop mixing. Add the desiccated coconut, almond flour, vanilla paste, and lemon zest. Stir to combine.

SHAPE AND BAKE

Scoop a generous tablespoon of the mixture or use a mini ice cream scoop to form mounds on the prepared baking sheets. Space the cookies about an inch (3 cm) apart. Place in the preheated oven and bake for 25 - 30 minutes at 170 °C / 340 °F (fan-assisted oven to 160 °C / 320 °F). Coconut Macaroons are baked when golden brown and still slightly soft to the touch. Remove from the oven and set aside for 5 minutes, then transfer to a wire rack to cool.

TIP

[Feel free to use a pastry ring to shape the cookies before baking.](#)

CHOCOLATE DIP

Melt the chocolate in a microwave-safe bowl or in a bowl placed over a pot of boiling water until smooth. Dip the bottoms of the macaroons in the chocolate, and return to the lined baking sheets. Optionally, drizzle the cookies with

chocolate.