

A Taste of the World

CAL POLY

INTERNATIONAL *recipes*

German Coconut Macaroons

Yield: 42 macaroons

These Coconut Macaroons are chewy and moist on the inside and crispy on the outside. Made with lemon zest and without sweetened condensed milk, these sweet and easy coconut cookies are bound to be a favorite treat this holiday season.



INGREDIENTS

- 14 oz (5 + 1/3 cup) flaked or shredded coconut
- 2/3 cup sugar, granulated
- 6 tbsp flour, all-purpose
- 1/4 tsp salt, table
- 4 egg whites
- 1 tsp almond extract
- 1/2 cup dark chocolate wafers

DIRECTIONS

1. Preheat oven to 350°F.
2. Mix coconut, sugar, flour, and salt in large bowl.
3. Stir in egg whites and almond extract until well blended. Drop by tablespoonful onto parchment paper on sheet tray.
4. Bake in convection oven at 350°F for 7 minutes or until edges are golden brown. Remove from sheet tray and let cool on parchment paper on counter.
5. While cookies are cooling, melt dark chocolate wafers in microwave in 20 second intervals until just melted. Stir between intervals. Once macaroons are cooled, dip bottoms into melted chocolate to coat. Only dip half of total macaroons in the chocolate. Let macaroons set in fridge for 10 minutes.