

## Coconut Macaroons

Ingredients	Makes about 45 macaroons
Egg Whites	8 each
Almond Meal*	4 ½ ounces
Granulated Sugar**	1# 4 ounces
Shredded Coconut	1#
All-purpose flour	2 ½ ounces

\*Almond meal can be made by grinding toasted almonds in a food processor.

\*\*For a less sweet product, up to 5 ounces of sugar can be removed from the recipe.

1. Combine the dry ingredients in a bowl.
2. Combine the egg whites with the granulated sugar and stir well. Place them over a double boiler and heat, while stirring with a rubber spatula or wooden spoon slowly but continuously, until the egg whites reach 120 degrees F.
3. Remove from heat and add the remaining dry ingredients. Mix well until the mixture is uniform in appearance.
4. Return the mixture to the double boiler and heat while stirring until it reaches 110 degrees F.
5. Remove from heat and cover with plastic wrap. Allow to rest at room temperature for 5 minutes.
6. On a sheet pan lined with parchment paper, use a spoon to scoop out the macaroon mixture. Leave a good amount of space in between each dollop as they spread a lot. You should be able to get between 12 and 20 pieces per sheet pan depending on the size of your sheet pan. Be sure to double pan your sheet pans or to have an extra empty sheet pan on the rack below the macaroons to help even out the heat. These cookies are susceptible to getting burnt on the bottom.
7. Bake at 360 degrees for at least 12 minutes, or until a crispy light brown/tan ring forms along the bottom of the macaroon and some of the coconut has gotten a little brown.
8. Cool completely on the sheet pans.