



All in One Bake Shop

Coconut Macaroon Cookies

Ingredients

2 3/4 cups macaroon coconut
1 1/4 cups granulated sugar
3 Egg whites lightly beaten
2 Tbsp corn syrup
1 Tbsp vanilla

Instructions:

Beat the egg whites in a large metal bowl. Add the coconut, sugar and corn syrup. Place bowl over simmering water to make a double boiler. Stir briskly until a smooth paste is formed. If necessary add just enough additional egg white to make a thick paste consistency. Remove from the heat and add vanilla. Fill a large pastry bag, fitted with large star tube (1M) and pipe out macaroons on cookie sheets covered with baking parchment. Bake at 350° F for 8-10 minutes. Yield about 3 dozen.

Hints: Remove macaroons just before they have cooled completely. When the cookie is baked, the ridges in the swirl design should become golden.

