

# MCD'S COCONUT MACAROONS

*Tasty with or without cocoa or ground almonds*

2	large	eggs, whites, room temperature
1/2	teaspoon	pure vanilla
2/3	cup	sugar, white
1 1/3	cup	coconut, unsweetened shredded
		<u>optional</u>
1/4	cup	cocoa powder, sifted
		<u>and/or</u>
1/2	cup	almonds, ground

## ADDITIONAL TIPS & TRICKS

– Eggs – room temperature eggs will come to ‘stiff peaks’ more readily than cool eggs. Some bakers find it easier to separate the whites from the yoke when the eggs are chilled. I usually don’t bother.

– Achieving ‘glossy’ egg whites is a little hit or miss for me. I still make and enjoy the cookies either way.

– Cookies freeze well. But be careful not to crush in the container!

Allow eggs to come to room temperature.

Preheat oven to 325 degrees.

Using a whisk or a whisk attachment in your mixmaster, beat egg whites and vanilla until soft peaks form (tips curl).

Gradually add sugar (slowly!!), and beat until stiff, glossy peaks form (tips stand up straight).

Fold in coconut, gently.

Drop by rounded tablespoon approx two inches apart on a parchment paper covered **cool** baking sheet.

Bake until the cookies are slightly browning at the edges, about 15 - 20 minutes. Rotate baking sheet about halfway through for evenly browned cookies.

Cool slightly before removing from parchment paper. I usually drag the entire sheet of parchment, cookies and all, onto my wire cooling rack. then I flip and reuse the parchment paper for the next batch, giving the cookie sheet time to cool (or using a second one).

Makes approx. 24 cookies.

Option #1. Either quickly whisk the cocoa powder into egg whites (deflates the whites) or fold into the egg whites along with the coconut (can be a little uneven but still very tasty). Bake as above. You will need to eyeball the ‘doneness’ – the cookie will be somewhat firm to touch.

Option #2. Fold in the ground almonds (lightly toasted to taste, if you like) along with the coconut. Bake as above.

Option #3. Add both the ground almonds and the cocoa. Bake as above.

Option #4. Dip (one edge?) in dark chocolate. And if you feel like being fussy (fancy?), temper the chocolate.

