



Macaroons

A crisp-edged, chewy-centered treat made from sweetened coconut and whipped egg whites



Golden coconut clusters with a tender bite and toasted edges



Ingredients

- 🥥 2½ cups sweetened shredded coconut
- 🥚 2 large egg whites
- 🍬 ½ cup sugar
- 🧂 Pinch of salt
- 🌸 ½ tsp vanilla extract
- 🍫 Optional: melted chocolate for dipping



Instructions

1. 🔥 Preheat oven to 325°F (160°C). Line a baking sheet with parchment paper.
2. 🥄 In a bowl, whisk egg whites, sugar, salt, and vanilla until frothy.
3. 🥥 Fold in shredded coconut until evenly coated.
4. 🍷 Scoop tablespoon-sized mounds onto the baking sheet.
5. 🕒 Bake for 20–25 minutes until edges are golden and tops are lightly toasted.
6. ❄️ Cool completely. Dip bottoms in melted chocolate if desired.

💡 *Tip: For extra chewiness, let the mixture sit for 10 minutes before baking.*