

# Coconut macaroons (makes 6; 40 min)

From [https://www.bbc.co.uk/food/recipes/coconut\\_biscuits\\_47816](https://www.bbc.co.uk/food/recipes/coconut_biscuits_47816)

(I make this as a pair with the gateau breton as together they use two whole eggs.)

## For the mixture

75g ground almonds  
75g golden caster sugar  
35g dessicated coconut  
3 pinches of salt

50g egg whites (about 2 small eggs; or 2 medium eggs leaves enough leftovers for gateau breton)

Measure the dry ingredients into a single bowl, mix together, and set aside.

Place the mixing bowl on the scales.

Break an egg in the middle and hold vertically over the mixing bowl before taking the top off, so that the egg white spills over the sides into the bowl (it does get messy).

Carefully transfer the yolk to the other half of the shell to drain as much egg white into the mixing bowl as possible, then set the yolk and remaining egg to one side. Repeat until you have 50g egg white (a few grams extra isn't a problem).

Whisk the whites until they are soft and foamy (should flop over when peaked up); shuffle them to one side of the bowl.

Pour the dry ingredients into the other side of the mixing bowl and fold the egg whites into the mixture with a spoon until it's all absorbed into a very sticky dough.

## For the baking

15g dessicated coconut

Line a baking tray with baking paper and preheat the (fan) oven to 160 degrees.

Make the mixture into 6 balls, each about 2" across. Roll each one in extra dessicated coconut and place on the tray, with about 2cm in between.

Bake in the oven for 20 min until the coconut starts to brown; turn the tray around after 15 min if the oven is uneven. More than 20 min tends to make them a bit too dry.

Allow to cool completely before serving.