



Our Bakery's Coconut Macaroons

Standing tall with their lightly toasted edges, these chewy and moist cookies are a beloved item in the King Arthur Bakery case thanks to their intense coconut flavor.

Macaroons

- 14-ounce can sweetened condensed milk
- 2 large egg whites
- 1 tablespoon vanilla extract
- 1/2 teaspoon salt
- 2 1/2 cups unsweetened coconut
- 3 1/4 cups sweetened coconut

Coating, optional

- 1 1/3 cups chopped chocolate or chocolate chips, semisweet or bittersweet chocolate

Directions

1. Preheat the oven to 350°F. Lightly grease two baking sheets, or line with parchment.
2. To make the macaroons: In a medium bowl, mix together all the ingredients (not including the chocolate for the coating) until thoroughly incorporated.
3. Scoop the dough by 1/8-cupfuls (2 tablespoons) onto the prepared baking sheets, leaving an inch of space between them; a jumbo cookie scoop works well here. Leave the macaroons as rounds, or use your hands or the flat side of a bench knife or dough scraper to shape the balls into pyramids.
4. Bake the macaroons for 16 to 18 minutes, until they're a light golden brown on top.
5. Remove the macaroons from the oven and allow them to cool on the pan.
6. To make the optional coating: Melt (or temper if desired) the chocolate in a double boiler or in the microwave in short, 10-second increments, stirring until smooth.
7. Dip the bottoms of the cooled macaroons into the chocolate, then transfer them to a cooling rack or back to the baking sheet. Let rest until the chocolate sets.
8. Store in an airtight container at room temperature for several days; freeze for longer storage.



AT A GLANCE

PREP
25 mins.

BAKE
16 mins. to 18 mins.

TOTAL
45 mins.

YIELD
about 2 dozen macaroons

WE'RE HERE TO HELP



BAKER'S HOTLINE

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