THE J.M. SMUCKER Co

# Lemon Cranberry Macaroons

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 10 mins | N/A | 36 | N/A |

## Ingredients

- 4 cups (1 L) sweetened shredded coconut
- 1 can (300 mL) **Eagle Brand®** Regular Sweetened Condensed Milk
- 1 tbsp (15 mL) finely shredded lemon zest
- 1 egg white
- 1/4 tsp (1 mL) salt
- 1/2 cup (125 mL) dried cranberries
- 2 tbsp (30 mL) **Robin Hood®** Original All Purpose Flour

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## Directions

**Step 1:**

Preheat oven to 325°F (160°C). Line 2 baking sheets with parchment paper. Combine coconut, sweetened condensed milk and lemon zest.

**Step 2:**

In bowl and using electric mixer, beat egg white with salt until stiff; fold in cranberries, flour and coconut mixture.

**Step 3:**

Drop by tablespoonfuls onto prepared baking sheets, about 2 inches (5 cm) apart. Bake for 15 to 16 minutes or until golden. Let cool on baking sheet for 10 minutes. Transfer to rack and let cool completely.

## Images