THE J.M. SMUCKER Co

Coconut Macaroons

Prep Time	Cook Time	Serves	Difficulty
15 mins	25 mins	48	N/A

Ingredients

- 1/2 cup (125 mL) **Robin Hood®** Original All Purpose Flour

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- 1 1/4 cup (300 mL) sugar, divided
- 1/4 tsp (1 mL) salt
- 2 cups (500 mL) shredded coconut
- 4 egg white
- 1/4 cup (50 mL) sugar
- 1/2 tsp (2 mL) vanilla extract
- halved Maraschino cherries

Directions

Step 1:

Preheat the oven to 325°F (160°C). Line baking sheets with parchment paper.

Step 2:

Combine flour, 1 cup (250 mL) sugar, salt and coconut in a large mixing bowl. Stir well to blend.

Step 3:

Beat egg whites until foamy in a separate large bowl using an electric mixer on medium speed. Gradually add 1/4 cup (50 mL) sugar beating until stiff peaks form. Add vanilla.

Step 4:

Fold flour mixture, half at a time, into meringue.

Step 5:

Drop by tablespoon onto prepared baking sheets.

Step 6:

Bake in preheated oven for 20 to 25 minutes or until set. Cool cookies thoroughly, remove to wire cooling rack.

Images

