

THE CULINARY

Playground



Coconut Macaroons

Makes about 24 cookies

- 3 cups sweetened, shredded coconut
- 4 large egg whites
- 1/2 cup sugar
- 1 teaspoon vanilla or almond extract (see Additional Notes)
- 1/4 teaspoon salt
- 2-4 tablespoons flour

Preheat the oven to 350°F.

Place an oven rack in the bottom third of the oven and preheat to 350°F.

Toast the coconut (optional). For deeper coconut flavor and extra-crispy macaroons, spread the coconut on the baking sheet and toast for about 5 minutes, or until just barely starting to show some color.

Let cool slightly before using.

Whisk the egg whites, sugar, vanilla, and salt. Combine the egg whites, sugar, vanilla, and salt in a mixing bowl.

Whisk until the whites and sugar are completely combined and the mixture is frothy.

Combine the coconut and egg white mixture. Pour the coconut over the egg white mixture and stir until the coconut is evenly moistened. Sift in 2 tablespoons flour. If mixture is still wet add flour a tablespoon at a time until mixture is moist but not too sticky.

Shape the macaroons. Line the baking sheet with a silpat or parchment. With wet hands to prevent sticking, shape the coconut mixture into small balls about 1 1/2-inches in diameter.

Space them an inch or so apart on the baking sheet.

Bake the macaroons until golden, 15-20 minutes.

Let the macaroons cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

Macaroons can be kept in an airtight container for up to a week.