



Coconut Macaroons

Adapted from [Baking Bites](#)

BAH Note: You don't have to use a stand mixer for this recipe. A hand held one would work just fine as would some good old fashioned elbow grease. These morsels are moist and chewy perfection.

- 14 ounces sweetened flake coconut
- 1/2 cup sugar
- 2 large egg whites
- 1/8 teaspoon salt
- 1 tablespoon cornstarch
- 1 teaspoon almond extract

Heat the oven to 350 degrees and line a sheet pan with parchment paper.

Place the coconut in a food processor and pulse until the coconut is chopped into rice size pieces.

In the work bowl of a stand mixer fitted with the whisk attachment, whisk together the egg whites, sugar, and salt. When smooth, add the cornstarch and 1 teaspoon of almond extract and whisk until smooth. Add the coconut and continue to whisk until it is evenly coated.

Using a small ice cream scoop (approximately 1 tablespoon) portion out the macaroons onto your parchment and bake for 15 - 20 minutes until they are golden on the bottom and just browned on top. Cool on the sheet for 5 minutes before transferring to a wire rack to cool completely.

Makes approximately 24.

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