

# COCO NUT MACA ROON

## INGREDIENTS

- 375 ml condensed milk (1 tin)
- 200 g desiccated coconut
- 1 egg white
- 1 whole egg
- 2 tbsp plain flour
- 1 tbsp vanilla extract
- 1 tsp almond extract
- 80 g Dark chocolate
- Chocolate chips (optional)



*Since my childhood, these little coconutty bites have been a huge favorite of mine! They are so sweet, addictive, and dare I say... scrumptious? I know, I hate me too. But honestly, these cookies make my mouth water and I want to share this experience with you.*

*To get the best experience, chill in the fridge for a while before consumption. These coconut macaroons can be kept for up to 3 days in the fridge or frozen in tupperware for 3 months.*



*For an extra bit of chocolatey-ness, I add a bag of chocolate chips to the main mixture before baking.*

*Please enjoy Ardent Fancy's take on the coconut macaroon and let me know what you think of this recipe!*

**Total Time: 40 minutes**

## METHOD

- 1 Mix everything in a bowl (except for the dark chocolate) until thick and sticky.
- 2 Preheat the oven to 170°C (fan oven) and chill the mixture in the fridge in the meantime.
- 3 After 10 minutes or so, line a baking sheet with parchment paper and spoon macaroons onto the tray. About one tablespoon of the mixture is ideal per cookie.
- 4 Bake for 25 minutes, ensuring they cook evenly. Turn the tray around half-way through if your oven is wonky like mine.
- 5 Once the macaroons are done, allow them to cool on the tray.
- 6 Melt the dark chocolate on a plate in the microwave and dip the bottom of each macaroon in and swirl until evenly covered.
- 7 Replace on the baking sheet and allow the chocolate to harden.

BY HEATHER

ARDENTFANCY.COM

EMAIL: INFO@ARDENTFANCY.COM

