

Coconut Macaroons

Ingredients

2 egg whites

150g caster sugar

150g desiccated coconut

½ bar lactose free dark chocolate

Oven temperature: 180°C/350°F/Gas Mark 4



Method

1. Line a baking tray with baking paper.
2. Place the egg whites in a bowl and whisk until it forms soft peaks.
3. Gradually add the sugar, whisking as you go.
4. Fold in the coconut.
5. Place in heaps onto the lined tray (use two spoons to help).
6. Bake for about 20 minutes until firm and golden brown.
7. Leave to cool.
8. Melt the chocolate until just melted but not too runny. Using a teaspoon drizzle the melted chocolate in stripes over the macaroons. Leave to set.
9. When cold, store in an airtight tin.

Tip

For a nice variation substitute the coconut with ground almonds and add a few drops of almond essence to the mix. Decorate with flaked almonds on top before baking instead of chocolate