



Coconut Macaroons

MAKES 12

Ingredients

- 2 egg whites
- 150g caster sugar
- 150g desiccated coconut
- ½ bar lactose free dark chocolate



Directions

- Turn on the oven to Gas mark 4 / 180°C / 350°F.
- Line a baking tray with baking paper.
- Place the egg whites in a bowl and whisk until soft peaks.
- Gradually add the sugar whisking as you go
- Fold in the coconut.
- Place in heaps onto the lined tray (use two spoons to help).
- Bake for about 20 minutes until firm and golden brown.
- Leave to cool.
- 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.

Notes

Almond 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.