



## Coconut Macaroons

2 eggs at room temperature  
Pinch of salt  
¾ cup of caster sugar  
3 cups of desiccated coconut  
1 tsp vanilla extract  
¼ tsp rosewater essence  
¼ tsp almond essence

1. Preheat oven to 160 degrees Celsius and line 2 large biscuit trays with baking paper
2. Separate eggs into yolks and whites
3. In a mixing bowl, beat egg whites and salt with an electric beater until soft peaks form
4. Beat in egg yolks one at a time
5. Add all 3 flavours into the mixing bowl
6. Then, using the electric beaters, slowly add sugar (a little at a time) beating thoroughly between each addition. At this stage you may need to beat for a few minutes until all the sugar has been added and dissolved. The only way to check if sugar is dissolved is to take a little mixture between your finger and thumb. If you feel any sugar granules, it is not yet dissolved and you need to keep beating. When the mixture is completely smooth, the sugar is dissolved and you are ready for step 7
7. Add the coconut and use a wooden spoon or spatula to combine ingredients thoroughly
8. Drop teaspoons of the mixture onto your prepared baking trays and bake for approximately 15-20 minutes or until golden brown.
9. Once macaroons are completely cooled, store in an airtight container. Do not refrigerate.