

# 3-way macaroons



Total Time: **25 minutes**

Prep Time: **10 minutes**

## ingredients (Servings: 16)

4 egg whites

Pinch of salt

1/2 cup confectioners' sugar

One 16 oz. package sweetened coconut

1/2 cup of semisweet chocolate chips, if desired, for variation #2

OR 1 cup of semisweet chocolate chips, for variation #3

## directions

### Variation #1: Coconut Macaroons

**step 1:** Preheat oven to 350 degrees F.

**step 2:** Place the egg whites and the salt in a bowl and beat with an electric mixer until frothy. Add the sugar a little bit at a time and beat until soft peaks form.

**step 3:** Fold in the coconut with a rubber spatula until evenly mixed.

**step 4:** With a 2 oz. ice cream scooper, scoop out mixture onto cookie sheets that have been lightly sprayed with nonstick cooking spray.

**step 5:** Bake for 20 minutes until lightly browned. Remove from pan while hot to cool on wire rack.

### Variation #2: Chocolate Chip Coconut Macaroons

**step 1:** Prepare the recipe as above.

**step 2:** After the coconut is folded into the egg whites, stir in 1/2 cup of semisweet chocolate chips, and continue the recipe as written.

### Variation #3: Chocolate-Dipped Coconut Macaroons

**step 1:** Prepare the coconut macaroon

# 3-way macaroons

recipe and let the macaroons cool.

**step 2:** Lightly spray cookie sheets with nonstick cooking spray.

**step 3:** Melt 1 cup of semisweet chocolate chips in the top pot of a double boiler over barely simmering water.

**step 4:** When the chocolate is completely melted, dip half of a macaroon into the chocolate and place on the cookie sheet until set.

3