Coconut Macaroons (40 Cookies)

czas przygotowania: **25 min**

poziom trudności: **łatwy**



Delicious homemade coconut macaroons with a lightly golden exterior and a soft, chewy centre. Made with desiccated coconut, fluffy egg whites and Gellwe Vanilla Sugar, these delicate treats are topped with almonds for an extra touch of crunch. Perfect for afternoon tea, family gatherings or a quick homemade sweet treat.

Składniki

For the coconut macaroons:

- Desiccated coconut – 300 g
- Icing sugar – 100 g
- Gellwe Vanilla Sugar – 1 pack (15 g)
- Butter or margarine – 60 g
- Egg whites – 3
- Sugar – 50 g
- Potato starch – 1 tbsp
- Salt – a pinch

Almonds – as desired

Sposób przygotowania