

Coconut Macaroons

Delicious coconut macaroons recipe - chewy, gluten-free cookies made with coconut, egg whites, and condensed milk. Perfect for holidays!

30	15	45	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Coconut Macaroons

Ingredients

- 3 cup grated coconut
- 2 egg white
- 1 cup chocolate chips
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

- 1 Prepare for baking**

Preheat oven to 325°F (163°C). Line a baking sheet with parchment paper and lightly spray with cooking spray.
- 2 Mix coconut base**

In a large mixing bowl, combine 3 cups shredded coconut, 1 cup sweetened condensed milk, and 1 teaspoon vanilla extract. Stir until the mixture is evenly combined and all coconut is coated.
- 3 Whip egg whites**

In a clean bowl, beat 2 egg whites and 1 teaspoon salt with an electric mixer on high speed until stiff peaks form, about 3-4 minutes. The peaks should hold their shape when you lift the beaters.
- 4 Gently fold the whipped egg whites into the coconut mixture using a rubber spatula. Use a cutting and folding motion to preserve the airiness, until just combined with no white streaks remaining.**
- 5 Refrigerate the mixture for 15 minutes to firm up and make it easier to shape.**
- 6 Shape and bake**

Using a cookie scoop or tablespoon, drop rounded portions of mixture onto the prepared baking sheet, spacing them 1 inch apart.
- 7 Bake for 15-18 minutes until the edges are golden brown and the tops are lightly colored but still slightly soft in the center.**
- 8 Cool macaroons on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely, about 20 minutes.**

Tips

Use room temperature egg whites for better whipping - take eggs out of the refrigerator 30 minutes before use. Cold egg whites don't achieve peaks as easily.

Choose sweetened shredded coconut over dried coconut for better moisture and texture. Dried coconut can make the cookies too dry and crumbly.

Chill the cookie mixture for at least 10-15 minutes before shaping. This helps the cookies hold their shape and prevents excessive spreading during baking.

Use a cookie scoop or ice cream scoop for evenly sized macaroons. Consistent sizing ensures even baking and professional-looking results.

Don't overbake - remove when edges are golden brown. The centers should still look slightly moist as they'll continue cooking on the hot pan.

Line baking sheets with parchment paper and lightly spray with cooking oil to prevent sticking, especially important given the sticky nature of the mixture.

For chocolate coating, let cookies cool completely before dipping. Warm cookies will melt the chocolate and create a messy coating.

Toast the coconut in a dry pan for 2-3 minutes before mixing for enhanced coconut flavor and added texture contrast.