

Maine Arts Camp

Recipe: Coconut Macaroons

Chef: Charlie Limoggio CEC

Servings: 20

Quantity	Unit	Item	Prep Notes
24	Ounces	Sugar	
24	Ounces	Shredded coconut	
3	Ounces	Light corn syrup	
8	Ounces	Cake flour	For gluten free-sub rice flour
1	Pinch	Salt	
1 ½	Cups	Egg whites	

1. Mix all ingredients together and heat carefully to 110°F.
2. Chill well before portioning
3. Scoop to desired size with an ice cream scoop.
4. Bake at 375°F for 25 minutes

**Place a small dimple on top before baking and add ½ teaspoon raspberry jelly.

Can also be drizzled with melted chocolate if desired after cooled.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.