

A Strategy for Coconut Macaroons



Looking for a change? Ditch the canister! Choose your infusion, your mix-ins, your sweetener preference, even make it vegan if you prefer. You'll love the crispy outside and the soft, decadent inside of these amazing Kashar l'Pesach cookies.

*They're not just for Passover... jus' sayin'. **Yield: 18-20 large or 30- 36 small macaroons.***

COCONUT (choose 1)	EGG WHITES (choose 1)	FLAVORINGS (choose 1)	INFUSION (choose 1) (for unsweetened, dessicated coconut)	OTHER (use all)
3 C Unsweetened shreds or flakes	3 fresh egg whites	1 tsp Vanilla extract	Brewed tea or coffee (at least full-strength)	¼ tsp Salt
3 C Sweetened shreds or flakes	4.5 fl. oz. pasteurized egg whites	½ tsp Lemon extract	Fruit Juices (Orange, pomegranate, cranberry...)	¼ C starch (tapioca, potato, corn...)
2 ½ C Coconut flour	1.5 Tbsp ground flax seed + ¼ C water	½ tsp Almond extract		

SWEETENER (choose 1)	MIX-INS (2 T - 4 T; choose 1 if desired)	SPICES (discretionary)	INCLUSIONS (no more than ½ C)
5 oz sugar (for infusion) + 3 oz sugar (for batter)	Unsweetened cocoa	Cinnamon	Mini chips, Heath bits, chopped chocolate...
3 oz sugar if using sweetened coconut (best guess)	Coffee creamer (if flavored, reduce sugar)	Masala chai (cinnamon, cardamom, anise, pepper, cloves, etc.)	Chopped dried fruit (raisins, Craisins, pineapple, cherries...)
coconut sugar (measure for measure)	Matcha (green tea powder)	Lemon zest	Chopped nuts
	Freeze-dried fruit (pulverized)		Diced candied ginger or candied lemon peels

TOPPINGS: Caramel or chocolate drizzle, chunky sugar, mini-chips, melted chocolate, sprinkles, etc
INSTRUCTIONS

1. Preheat oven to 350 degrees F (or 325 F convection). Line cookie sheet with Silpat or parchment paper.
2. If using coconut flakes, pulse in the bowl of a food processor for 20-30 seconds to reduce the size of the pieces. If using shreds, and shreds are large, you can do this too.

3. Infuse your unsweetened, dessicated coconut. (If using sweetened coconut, skip to step 4.)
 - a. Prepare infusion:
 - i. To hydrate and sweeten without adding flavor: dissolve 5 oz sugar in $\frac{3}{4}$ C hot water. Stir, microwave, stir, repeat, until sugar is dissolved.
 - ii. To hydrate with flavor: use $\frac{3}{4}$ C desired **INFUSION**, heat in microwave if needed, add sugar to match the sweetness of about 5 oz of sugar and stir to dissolve.
 - b. Add dessicated coconut to liquid and allow to infuse for 10 minutes, stirring frequently.
4. To the coconut (infused or sweetened), add salt and starch, and any desired **MIX-INS** and **SPICES**. Stir to combine.
5. Whisk together egg whites, sugars(s), and flavoring/extract(s) in a large bowl to combine.
 - a. For airier, meringue-like macaroons, whip to soft peaks.
 - b. For denser, cookie-like macaroons, whisk only to combine.
6. Add any desired **INCLUSIONS**. Mix in (fold gently for meringue-like so you don't deflate the whites).
7. Using a cookie scoop or a tablespoon, portion out round balls and place them about an inch apart on lined cookie sheet. Flatten if desired, or leave ball-shaped.
8. Bake until lightly brown on the edges and top, about 15-20 minutes. Remove from oven and LET THEM COOL COMPLETELY on the sheet. If you're impatient, they may come apart, so let 'em be!
9. Remove macaroons from baking sheet. Store them at room temperature in a sealed container for several days or double-wrap and freeze for longer term storage.