



COCONUT MACAROONS



INGREDIENTS

ITEM	QUANTITY
• Unsweetened Shredded Coconut	1½ Cups
• Large Egg Whites	2
• Maple Syrup	3 Tbsp.
• Vanilla Extract	1 Tsp.
• Salt	¼ Tsp.

SERVING SIZE 2



PREPARATION

- Preheat oven to 325°F and line a baking sheet with parchment paper.
- Whisk egg whites until lightly frothy.
- Add maple syrup, vanilla, and salt. Mix until combined.
- Fold in shredded coconut until evenly coated.
- Allow mixture to sit for 5 minutes so the coconut absorbs moisture.

- Scoop into 18 small mounds onto the baking sheet.
- Bake for 18-22 minutes until lightly golden around the edges.
- Cool completely before serving.