

Macaroons



Macaroons are a Passover standard. You've gotta have 'em. I have eaten so many of these tasty treats in the last few days that I might pop. I've had them for breakfast all week. Don't laugh, coconut is healthy! Right!? Healthy or not these are super easy (and delicious)

treats. One might say stupid easy (and stupid tasty). You probably have your own well worn recipe for these Passover delights, but I've got a new recipe that'll give your macaroons a little punch.

What?

- 1 large egg white
- 1 tablespoon lemon zest
- 1/2 teaspoon lemon extract
- 1/2 teaspoon vanilla extract
- 1 /8 teaspoon salt
- 3/4 cup sweetened condensed milk
- 1 (14 oz) bag shredded coconut

How?

Preheat the oven to 300 degree F. Line 2 baking sheets with parchment paper. In a medium bowl, whisk the egg white and salt until frothy, about 2 minutes. Stir in the condensed milk, zest, and extracts. Using a rubber spatula, fold in the

coconut until well combined. Using a small spring-loaded scoop and your hands, shape the mixture into 1 1/2-inch mounds. Place the macaroons about 1 inch apart on the prepared baking sheets. Bake until lightly brown, about 20 minutes. Transfer the pans to wire racks and let cool completely. You're really going to want to use the parchment paper...otherwise your macaroons will stick to the pan (no matter how well you grease it)...they'll break and end up ugly. Nobody wants an ugly macaroon.