

Chocolate Macaroons

Ingredients;

200g Desiccated Coconut

397g Tin Condensed Milk

1 teaspoon Vanilla Essence

1 large Egg White

Pinch of Salt

Cooking Chocolate to decorate

Method;

1. Preheat oven to 160c /Gas 3 and line 2 trays with parchment paper.
2. Combine coconut, condensed milk and vanilla essence together in a bowl.
3. Whip egg white with a pinch of salt in a separate bowl until it becomes stiff.
4. Carefully fold the egg white into the coconut mixture.
5. Drop a tablespoon of mixture slightly apart on to your prepared tray. An ice cream scoop is great for this.
6. Bake for approx. 20 minutes until golden brown.
7. Remove from the tray and allow to cool.
8. Meanwhile melt chocolate over a saucepan of hot water or in a microwave.
9. Dip the bottom of the macaroons into the chocolate or spoon it over them.
10. Leave to cool again, turn them over and drizzle leftover chocolate over the top to decorate.