



Coconut Macaroon Instructions



Basic Formula

4 lbs.

1 lb. (1 pint)

Coconut Macaroon Mix

Hot Water

Handling Instructions

1. Place mix in bowl with paddle and add hot water.
2. Mix on medium speed until smooth and all water has been absorbed, approximately two minutes.
3. Prepare a full sheet pan with silicone baking paper.
4. Using a #30 ice-cream scoop, drop batter on to the lined sheet in a 5 x 7 configuration.

Baking Instructions

Convection Oven: Bake at 350°F with fan on for 12 minutes or until golden brown.

Rack Oven: Bake at 375-400°F for approximately 15 minutes or until golden brown.

Varieties and Finishing Ideas

Fruit Flavored Macaroons: Before mixing, add 1 oz. icing fruit (lemon, orange, cherry work well). Can also be tinted for more vibrant color.

Cherry Chocolate Chip Macaroons: Before mixing, add 1 oz. cherry icing fruit; after mixing, fold in 1 lb. chocolate chips.

Pina Colada Macaroons: Deposit batter on cookie sheet and use a pastry bag to top each cookie with pineapple filling. Bake as usual. Once cool, drizzle with vanilla dip or danish and bun icing and top with Nut Crunch.

Fruit Filled Macaroons: Once baked and cool, hollow out top and pipe in fruit filling (raspberry or lemon work well).

Sweetheart Macaroons: Before baking, top each macaroon with a Maraschino Cherry. Bake as usual. Once cool, string with chocolate dip.

Dipped Macaroons: Once baked and cooled, dip or enrobe cookie in chocolate, vanilla or strawberry dip. Vanilla dip can be tinted for holiday cookies. While still wet, top with colored decoettes.

Our Coconut Macaroon batter is great for other dessert items, too. Let your imagination run wild... try using the batter to make Bird's Nests or Killer Brownies (alternately pipe coconut macaroon batter and raspberry filling across top of brownie batter prior to baking).