



## Coconut Macaroons

12 servings  
30 minutes

### Ingredients

- 1 1/4 cups Unsweetened Shredded Coconut
- 2 Egg (medium, whites only)
- 1 tbsp Maple Syrup

### Directions

- 1 Preheat oven to 350°F (177°C) and line a baking sheet with parchment paper.
- 2 In a bowl, mix together the shredded coconut, egg whites and maple syrup until well combined.
- 3 Pack the coconut mixture into a tablespoon and transfer to the baking sheet. Tap gently until the mound slides off. Repeat until all the coconut mixture is used up.
- 4 Bake for 20 minutes or until golden brown. Let cool slightly before serving. Enjoy!

### Notes

**Likes it Sweet,** Use sweetened shredded coconut instead of unsweetened.

**Serving Size,** One serving is equal to one macaroon.

**Storage,** Store in an airtight container in a cool, dry place up to 5 days. Freeze for up to 3 months.