

# COCONUT LIME MACAROONS



## Ingredients

- 3 cups shredded sweetened coconut flakes
- 14 oz. sweetened condensed milk (1 can)
- 2 egg whites, beaten until they form stiff white peaks
- 6 tablespoons lime juice
- 2 teaspoons vanilla extract
- ¼ teaspoon salt
- Zest of 1 lime

## Equipment

- Mixing bowls
- Whisk or electric hand mixer
- Cooking sheet
- Parchment paper (optional)

**Prep time: 10 minutes**  
**Cooking time: 25 minutes**  
**Servings: 4**  
**Cost: \$9.13**

## Directions

1. Preheat the oven to 325 degrees F.
2. Mix the coconut, condensed milk, lime, vanilla, and salt in a large mixing bowl.
3. In a separate bowl, beat the egg whites until they form stiff peaks (this can be done by hand with a whisk or with an electric mixer with the whisk attachment).
4. Gently mix (fold) the egg whites into the coconut mixture.
5. Place a tablespoon-sized amount on a baking sheet and bake for about 25 minutes, until the top begins to become golden-brown.
6. Sprinkle with lime zest immediately when they come out of the oven.