

Coconut Balls

3^o a 5^o de Primaria

That's it! They're super simply to make.

INGREDIENTS

All what you need!

3 cups sweetened coconut
4 large egg whites
1/2 cup sugar

Equipment

Baking sheet
Mixing bowl
Whisk
Mixing spoon



METHOD

1. Preheat the oven
2. Whisk the egg whites and sugar in a mixing bowl. Whisk until the whites and sugar are completely combined and the mixture is frothy.
3. Combine the coconut and egg white mixture. Pour the coconut over the egg white mixture and stir until the coconut is evenly moistened.
4. Shape the balls. Line the baking sheet with a silpat or parchment. With wet hands to prevent sticking, shape the coconut mixture into small balls about 1 1/2-inches in diameter. Space them an inch or so apart on the baking sheet.
5. Bake the balls for 15-20 minutes.
6. Cool the macaroons. Let the balls cool on the baking sheet for 5 minutes, and then transfer to a wire rack to cool completely.