

Coconut Macaroons

Description

Shredded coconut, condensed milk, butter, and eggs come together in this gluten-free macaroon that's crisp on the outside, chewy on the inside, and not too sweet. The 16 oz container of batter makes about 2 dozen macaroons.

Cooking Instructions

This is an all-in-one dish.

Note: This batter is very sticky! Please line your baking sheet with parchment paper or use a silicone baking mat so the macaroons do not stick.

Thawed: Preheat oven to 375F. Spoon or shape dough into loose ping-pong-size balls and place on a silicone baking mat or a baking sheet lined with parchment paper. Once oven temp has reached 375F, bake for 15-18 minutes until edges and tops are golden brown. Be careful not to blacken the ends of the coconut, as burned coconut tastes a little bitter! Let cookies rest on cookie sheet for 5-10 minutes and then transfer to plate or cooling rack to cool. Try to avoid stacking macaroons, as they may stick together.

To Store: These are best stored in an open container, or one that has the lid cracked open to keep them crisp. If they become soggy, simply toast them at 350F on a lined baking sheet for 10-12 minutes.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

Nutritional Information

Per Serving: Coming soon.

Contains: Dairy. Egg.

Lifestyle: Gluten-Free. Nut-Free.

Ingredients: sweetened shredded coconut, butter, sweetened condensed milk, egg, vanilla, salt.

Please Note: Because Dinner Done dishes are hand-crafted, exact information may vary. Serving size: 3 servings per entrée, unless otherwise stated.



Log into your Dinner Done account to make notes on dishes you have purchased, request an email notification when we make your favorite item again, track your SuperChef points, and more.