



Perfect for Passover! Coconut Macaroons

with Chocolate Drizzle



1,5h



2 Servings

These classic macaroons are sure to be a hit on any dessert table, especially if you celebrate Passover. A flour-free batter combines fluffy egg whites with shredded coconut soaked in condensed milk and almond extract for a sumptuous richness. We dip the macaroons in a dense chocolate ganache and toasted almonds, then finish with a generous ganache drizzle. (2-p plan makes 16 macaroons; 4-p plan makes 32)

What we send

- 2 (1 oz) sliced almonds ¹⁵
- 14 oz condensed milk ⁷
- ¼ oz almond extract
- 2 (1 oz) unsweetened shredded coconut ¹⁵
- 4 oz shredded sweetened coconut ¹⁵
- 3 oz chocolate chips ^{6,7}

What you need

- 1 large egg ³
- kosher salt
- vanilla extract
- neutral oil

Tools

- 2 rimmed baking sheets
- parchment paper
- hand-held electric mixer
- microwave

Cooking tip

For a toastier coconut flavor and crispier macaroon, toast coconut before making batter. Spread coconut on a rimmed baking sheet and bake for 5 minutes at 350°F until just barely starting to brown.

Allergens

Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 140kcal, Fat 9g, Carbs 14g, Protein 2g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center.

Spread **almonds** on a rimmed baking sheet and roast on center rack until golden, about 10 minutes (watch closely as ovens vary). Line a 2nd rimmed baking sheet with parchment paper.



2. Make batter

Separate **1 large egg**; transfer **egg white** to a medium bowl (save yolk for own use) with **¼ teaspoon salt**. Using a hand-held electric mixer, whip **egg white** until stiff peaks form.

In a 2nd medium bowl, combine **⅓ cup condensed milk** (save rest for own use), **1 teaspoon vanilla**, and **¼ teaspoon almond extract** until smooth. Stir in **both types of shredded coconut**.



3. Bake macaroons

Gently fold **egg white** into **coconut mixture** until evenly mixed. Scoop **1 tablespoon-sized rounds of batter** onto prepared baking sheet, each about 2 inches apart.

Bake on center oven rack until bottoms are golden and **macaroons** are toasted all over, 20-25 minutes. Cool on baking sheet for 5 minutes, then transfer to a wire rack. Reserve prepared baking sheet for step 5.



4. Make ganache

While **macaroons** cool, in a small microwave-safe bowl, combine **chocolate chips** and **1 tablespoon each of oil and water**. Microwave until melted, about 1 minute (watch carefully); whisk until smooth. Set **ganache** aside to cool until slightly thickened, 5-10 minutes.



5. Decorate macaroons




Working one at a time, dip **macaroon bottoms** in **chocolate ganache** to thinly coat, then press **toasted almonds** to coat bottoms. Set on reserved parchment-lined baking sheet and repeat with remaining macaroons.



6. Finish & serve

To **remaining chocolate ganache**, stir in **1 teaspoon warm water** at a time until chocolate is runny (about 2 teaspoons). Using a spoon, drizzle **ganache** over **top of the macaroons** and sprinkle lightly with **salt**, if desired. Let **chocolate** set before serving **macaroons**, about 20 minutes. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**