Home Baking Recipe:

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Ingredients

1 lb Coconut Macaroon Mix
½ cup + 1 tbsp boiling water (add up to 1 tbsp more if needed)
**Make sure to double the recipe for the 2 lb mix option*

Instructions

1. Preheat oven to 325°F. Line a baking sheet with parchment paper.
2. Mix the dough
In a mixing bowl, add the boiling water to the coconut mix.
Mix on low speed with a paddle (or by hand with a spatula) just until evenly combined. Batter should be thick and scoopable but sticky.
3. Rest the batter for 2–3 minutes, just long enough for the mix to thicken and become easier to scoop. You can always adjust the consistency with a tiny splash of hot water if it firms up too much.
4. Scoop and shape Using a tablespoon or cookie scoop, portion macaroons (18–24 macaroons, depending on size) onto the lined pan. Leave about 1 inch of space between them. You can shape into rounded mounds or press into pyramids for a more classic look.
2. Bake at 325°F for 18–22 minutes, or until the edges and tops are golden brown. Baking time may vary depending on oven and size — watch closely toward the end.
3. Cool and serve Let macaroons cool completely on the pan before removing — they firm up as they cool.

Tips for Best Results

Always use boiling water — it helps dissolving and activate texture.
For extra crisp edges, use a double pan or stack two baking sheets.
Drizzle or dip in chocolate once cooled for a bakery finish.
Macaroons keep well for 4–5 days in an airtight container, or freeze up to 2 months.