

RECIPE 2:

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*



Please Scan QR code for more information.

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.