



## **Coconut macaroons**

*Recipe by Zola Nene*

Serves: 25

Cooking: 45min

Difficulty: Medium

### **Ingredients :**

- 4 large egg whites
- 1/2 cup Selati Castor Snow
- 1 teaspoon vanilla
- 3 cups desiccated coconut
- 100g dark chocolate, melted (optional)

### **Methods :**

- Preheat oven to 180C, then line a large baking sheet.
- In a bowl, combine the egg whites, castor sugar and vanilla, and whisk until the mixture becomes frothy and the sugar dissolves.
- Stir in the coconut then drop spoonful's onto the baking tray, leaving spaces in between each biscuit.
- Bake for 15 – 20 minutes or until the cookies are golden.
- Remove from the oven and leave to cool.
- Drizzle with the melted chocolate if using.