

**FILIPINO STYYLE COCONUT MACAROONS**  
**FROM KERRY AT KIAMA TIDES, B&B, AUSTRALIA.**  
Crisp on top – sticky in the middle

**Pre heat oven 170 fan forced 190 conventional oven**

*2 CUPS DESICATED COCONUT*

*½ CUP PLAIN FLOUR*

75g (1/3 cup) softened Butter

¾ cup sugar (I use caster or mix raw & caster – (caster sugar does mix in better))

2 eggs (I use min 70g large ones)

1 can sweetened condensed milk – home brand a bit runny I use nestlé

1 Teaspoon vanilla extract

Combine Coconut & plain flour in a separate bowl and mix together.

- On a slow speed beat the butter until soft & creamy and then gradually mix in the sugar until kinda dissolved.
- Add eggs one at a time and mix in well
- Add vanilla extract
- Add the sweetened condensed milk & thoroughly combine
- Add dry mixture still at low speed until thoroughly combined.

Spoon into cases – if using the cardboard ones 2/3 – 3/4 fill

(will make between 16-18 depending on eggs etc.)

Place in middle of oven for 22 mins or until brown on top and starting to come away from the sides. (This is the hard bit to judge). You don't need muffin tins if using the cups – you can place them on a thin tray.

**Bon Appetite**

**PS – These last well and also freeze well but let defrost naturally – microwave not a good option.**