



Coconut Macaroons

Borgata Hotel Casino & Spa Executive Pastry Chef Thaddeus DuBois

Ingredients (yields 24):

¼ cup water
1 ½ cups sugar
3 tbsp butter
Pinch of salt
1/3 cup light corn syrup
2 tbsp AP flour
3 ¼ cups macaroon coconut (unsweetened; desiccated coconut)
¼ cup fresh egg whites

Directions:

- 1.) Combine water, sugar, butter, salt, and light corn syrup in small sauce pan. Bring to a boil, but watch carefully or it will boil over.
- 2.) Combine flour and cococut in a medium size mixing bowl and blend together.
- 3.) When the syrup from step one has come to a boil, remove it from the heat and add to flour/coconut mixture and combine together.
- 4.) Add egg whites and thoroughly blend mixture.
- 5.) Cover directly with plastic film and let mixture sit for 10 minutes (not refrigerated).
- 6.) Portion cookies using an ice cream scoop, either small, medium, or large on a baking tray that has been lined with baking paper (parchment paper, not was paper).
- 7.) Baking: at 330 degrees Fahrenheit until golden brown. Around 12-20 minutes depending on the size of the cookies and the oven.
- 8.) Let cool completely. Store in an air tight container in the pantry out of direct sunlight.