

Whitworths

Chocolate Lime Macaroons



🌀 Makes 5 🕒 15mins ❤️ 15 mins

INGREDIENTS

80g **Whitworths Desiccated Coconut**
1 medium egg white
1 tsp cornflour
50g caster sugar
1 tsp lime zest, finely grated
1 tbsp lime juice
100g dark chocolate

READY...STEADY...BAKE

- ♥ Preheat your oven to 180°C / Fan 160°C / Gas Mark 4 then grease and line a baking tray with baking parchment.
- ♥ Beat the egg white until light and fluffy but not stiff, then fold in the desiccated coconut, cornflour, caster sugar, lime zest and juice.
- ♥ Place a small mound of the mixture (about a tablespoon) onto the prepared tray, spacing them 5cm apart, then bake in the centre of your preheated oven for 15 minutes or until golden brown.
- ♥ Cool on the tray for a few minutes, until they are cool enough to handle - say 10 minutes (don't let them cool too much or they are more difficult to remove!) then transfer to a cooling rack.
- ♥ Break the chocolate up into small pieces then place in a bowl over a saucepan of hot water to melt.
- ♥ Dip the prongs of a fork into the melted chocolate then drizzle over the macaroons. Leave to set then serve and enjoy.

for more recipes visit www.whitworths.co.uk

Happy Baking!