COCONUT MACAROONS

From our garden: eggs

NOTES TO STUDENTS and VOLUNTEER:

1. Please measure the ingredients accurately.
2. A volunteer or teacher is to supervise the use of the oven to bake the macaroons.

EQUIPMENT
- Medium mixing bowl
- Measuring jug
- Measuring cups
- Measuring spoons
- Baking tray lined with baking paper
- Tablespoon
- Cake cooler

INGREDIENTS
- 2 cups coconut
- ¾ cup caster sugar
- 2 tablespoons self-raising flour
- 1 egg
- ¼ cup milk
- 1 teaspoon vanilla

WHAT TO DO

- Preheat oven to 200°C.
- Combine coconut, caster sugar and self-raising flour in bowl.
- In a jug combine the lightly beaten egg, milk and vanilla.
- Add egg mixture to coconut mixture and stir until combined.
- Place a heaped spoonful of mixture onto a baking tray lined with baking paper.
  Spread out each macaroon evenly onto tray.
- Cook for 10 - 15 minutes or until golden brown.
- Cool on tray before transferring onto the cake cooler.