



Vegan coconut macaroons

BY BASICALLYNENNA

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You will need:

One part shredded coconut

One part condensed (coconut) milk

Chocolate Easter eggs

I promise you do not need egg whites or sugar!

300 grams of both ingredients made 15 of the
pictured macaroons.

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How to make it:



1. Mix the condensed milk and shredded coconut. This will turn into a sticky, yummy mess.



2. Preheat the oven to 175 degrees.



3. Form compact coconut/milk balls using two spoons. I prefer use my hands and run them under the tap to avoid the stickiness. Place on baking sheet and flatten slightly.

4. For this specific recipe, press your thumb in the middle of the macaroons to create an indentation.

5. Bake the macaroons in the oven for 10 minutes. Ideally, they should be crunchy on the outside and sticky on the inside.

6. Place a little Easter Egg in each indentation.

7. Leave to cool. The chocolate will melt slightly from the heat of the macaroon, making sure the egg does not roll off.

Be creative!
Why not add chocolate sprinkles? Disco dip?
Have fun and enjoy!

