

# **COCONUT MACAROON** COOKIE MIX

## **COCONUT MACAROONS**

**BAKES ABOUT 3 DOZEN MACAROONS** 

#### YOU'LL NEED



2/3 CUP BOILING WATER

#### **DIRECTIONS**

- 1. PREHEAT oven to 375°F. Grease baking sheet or line with parchment paper.
- 2. COMBINE boiling water to cookie mix. Stir until blended. Drop by tablespoonfuls onto prepared baking sheet, leaving 1" between.
- 3. BAKE for 12 to 15 minutes, until set and golden brown. Cool on baking sheet for 5 minutes before transferring to a rack to cool completely.

#### **THUMBPRINT COOKIES:**

Take out of the oven at 9 minutes, press chocolate or lemon wafer into the soft center. Return to oven and bake 3 to 5 minutes until wafer is soft and cookie is golden.

#### **CREAMY MACAROONS:**

Using a pastry blender or your fingers, mix 1/4 cup (2 ounces) cream cheese into dry mix until evenly blended. Add boiling water and stir to combine. Bake as directed.

For guidelines on baking at high altitude visit Bakewith.us/Altitude





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Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years - it's what makes our mixes so good.











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#### COCONUT MACAROON **COOKIE MIX**

# **Nutrition Facts**

24 servings per container

Serving size 3 tbsp mix (19g)

Amount per serving

Calories

100

% Daily Value Total Fat 6q Saturated Fat 5g 25% Trans Fat 0g Cholesterol 0mg 0% Sodium 25mg 1% Total Carbohydrate 12g 4% Dietary Fiber 1g 4% Total Sugars 9g Includes 9g Added Sugars 18%

Protein 1g

Vitamin D 0mcg 0% Calcium 3mg 0% Iron 0mg 0% Potassium 51mg

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: COCONUT, CANE SUGAR, WHEAT STARCH, EGG WHITES, NATURAL VANILLA FLAVOR, SEA SALT.

CONTAINS: EGGS, COCONUT, WHEAT.

KING ARTHUR BAKING COMPANY, INC. NORWICH, VERMONT 05055 800-827-6836 KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

BEST IF BAKED BY: