

OUR HOLIDAY RECIPE FOR  
**Coconut Macaroons**

**YOU'LL NEED**

**2/3 cup boiling water**



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

**BAKES 2 DOZEN MACAROONS**

**COCONUT MACAROON BROWNIES**

Prepare our All-American Brownie Mix as directed using a 9" x 9" x 2" pan. Bake 20 minutes, remove from oven, and top with prepared Coconut Macaroon Mix. Return to oven and bake for 25 to 30 minutes more, until golden brown.



**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.

COCONUT  
**Macaroon**  
COOKIE MIX

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**Coconut Macaroon**  
COOKIE MIX



OUR HOLIDAY RECIPES

**Cookie**

MIX

*These sweet, moist cookies have a golden exterior, a soft and chewy interior, and a deliciously rich coconut flavor.*

**• JUST ADD •  
WATER**



NET WT 16 OZ (1 LB) 454g

COCONUT  
**Macaroon**  
COOKIE MIX

**Nutrition Facts**

24 servings per container  
Serving size 3 tbsps mix (19g)

Amount per serving  
**Calories 100**

	% Daily Value*
<b>Total Fat</b> 6g	<b>8%</b>
Saturated Fat 5g	25%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 25mg	<b>1%</b>
<b>Total Carbohydrate</b> 12g	<b>4%</b>
Dietary Fiber 1g	4%
Total Sugars 9g	
Includes 9g Added Sugars	18%
<b>Protein</b> 1g	
Vitamin D 0mcg	0%
Calcium 3mg	0%
Iron 0mg	0%
Potassium 51mg	2%

\*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.

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**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

Produced on equipment that also processes milk, soy, almonds, hazelnuts, pecans, and walnuts.

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