

PREP: 5 min
COOK: 12 min
SERVES: 12

Choc Cherry Macaroons

Made from pantry staples, these old-school choc cherry macaroons are equally fabulous and fast!

Ingredients

1 cup (90g) desiccated coconut

1/4 cup (55g) caster sugar

1 large egg white

2 tbs glace cherries, roughly chopped

1/2 tsp Queen Natural Rosewater Essence

150g good quality dark cooking chocolate

Method

STEP 1

Preheat oven to 180C (fan forced). Beat egg whites and sugar in a clean, dry bowl until soft peaks form.

STEP 2

Stir desiccated coconut, cherries and Rosewater Essence into egg mixture. Press spoonfuls of mixture into walnut-sized balls, and place on a baking tray lined with baking paper. Bake for 10-12 minutes or until crisp and slightly golden on the outside. Allow to cool.

STEP 3

Melt half of chocolate in microwave-safe container on medium heat for 1-2 minutes, stirring every 30 seconds until melted. Dip base of macaroons into chocolate and place on oven tray lined with baking paper. Work quickly as chocolate will begin to set. Once complete, heat remaining chocolate and drizzle over macaroons to finish.

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