

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
 $\frac{3}{4}$ cup caster sugar
2 tablespoons self-raising flour
1 egg
 $\frac{1}{4}$ 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.