

# Toasted Coconut & Candied Pineapple Macaroons

## Ingredients:

### For the Macaroons:

- 7 ounces about 2 cups sweetened shredded coconut
- 4 large egg whites at room temperature
- ½ cup granulated sugar
- Pinch of salt (about 1/8 teaspoon)
- ½ teaspoon vanilla extract
- 1 to 1 ½ teaspoons rum extract
- 1 8-ounce container [candied pineapple wedges](#), finely diced Paradise Holiday Fruit recommended; yields approx. 1 to 1 ¼ cups, cut into ⅝ to ¾ inch cubes

### For the Dark Chocolate Dip:

- 6 ounces good quality dark chocolate 60-70% cacao, chopped (see Note 1)
- 1 teaspoon coconut oil optional, helps with smooth melting and a beautiful sheen



## Directions:

1. Toast the Coconut: Preheat your oven to 325°F (160°C), placing the oven rack in the middle. Spread the shredded coconut in a single layer on a baking sheet. Toast for 8-12 minutes, stirring every 3-4 minutes, until it's golden brown and fragrant. Keep a close eye on it, as coconut can burn quickly. Remove from oven and let cool completely. Once cooled, it will be even more aromatic and have a deeper flavor.
2. Prepare the Macaroon Batter Base: In a large, clean mixing bowl (make sure it's grease-free!), combine the egg whites, granulated sugar, and salt.
3. Whip the Egg Whites: Using a stand mixer fitted with a whisk attachment or a hand mixer, beat the egg white mixture on medium-high speed until it forms stiff peaks. This usually takes about 4-6 minutes. The mixture should be glossy and hold its shape when you lift the whisk/beaters. This step is crucial for the macaroon's texture.
4. Mix Extracts and Pineapple: In a small bowl, combine the diced candied pineapple with rum extract and vanilla extract. Toss gently with a spoon or your fingers until the pineapple pieces are evenly coated.
5. Fold in Coconut and Pineapple: Gently fold the cooled toasted coconut and the finely diced candied pineapple into the whipped egg whites using a rubber spatula. Use a light touch; fold until just combined, being careful not to deflate the egg whites too much.
6. Form the Macaroons: Line two baking sheets with parchment paper or silicone baking mats. Use a #30 cookie scoop to drop mounds of the macaroon mixture onto the prepared baking sheets, leaving about 1 inch between each. Alternately, use a small ice cream scoop or measuring spoon for uniform sizing and gently shape them into mounds approximately 1 1/2 to 2 tablespoons each in size if you like.
7. Bake the Macaroons: Reposition 2 racks in the middle of the oven (one level above middle and one level below). Bake for 20-25 minutes at 325°F (160°C), or until the macaroons are golden brown on the edges and lightly golden on top. They should feel set and slightly firm to the touch.
8. Rotate and Switch: Halfway through the baking time (around 10 minutes), carefully remove the baking sheets from the oven. Rotate each sheet pan 180 degrees and switch their positions between the upper and lower middle racks. Return the baking sheets to the oven and continue baking for the remaining time.
9. Cool Completely: Remove the baking sheets from the oven and let the macaroons cool completely on the baking sheets (30 minutes to 1 hour) before attempting to move them. They will firm up considerably as they cool.

10. Melt the Dark Chocolate: Once the macaroons are cool, prepare the chocolate dip. In a small saucepan over very low heat or in a microwave-safe bowl in 10-second intervals (stirring between each), gently melt the dark chocolate with the optional coconut oil until smooth and glossy. Be careful not to scorch the chocolate.

11. Dip the Macaroons: Dip the bottom of each cooled macaroon into the melted dark chocolate, letting any excess drip off. Use your hands to hold the macaroons or balance on a fork if it's difficult to grip with your fingers. Optional: Use a fork to drizzle leftover chocolate over the macaroons if desired.

12. Set the Chocolate: Place the dipped macaroons on a piece of parchment paper, or a wire rack set over parchment paper until the chocolate has set. You can also refrigerate them briefly (5-10 minutes) to speed up the setting process.

**Notes:** For the best results, use good-quality dark chocolate (60% to 70% cacao) to provide a deep, intense chocolate flavor. Avoid using chocolate chips as they contain additives that help them hold their shape during baking and may not melt as smoothly or create a desirable consistency.

**Storage:** Store the macaroons in an airtight container at room temperature for up to 3-4 days, or in the refrigerator for up to a week.

A recipe from Candice Bell of <https://www.hungrypinner.com/>