

MODULE 2

Macaroons

Ingredients:

2 ½ dried coconut pulp
1 cup condensed milk
1 cup powdered milk
½ cup margarine or butter
3 pcs large egg
1 ½ cup white sugar
1 ½ cup all-purpose flour
1 tsp lime juice



Tools

Mixing bowl, measuring spoon, measuring cup, kitchen knife, chopping board, scissor, wooden spoon, scooper, sifter

Equipment

Oven, Sealer

Cooking Procedure

Place the butter in a big bowl and cream using a fork or wooden ladle

Add-in the white sugar and mix well

Add the eggs, condensed milk, and lime juice then stir/beat until all ingredients are blended

Put-in the flour and Sweetened Shredded Coconut and distribute evenly with the other ingredient in the mixture

In a mold (with paper cups if possible), place 1 tablespoon of the mixture on each of the cups

Pre-heat oven at 370 degrees Fahrenheit for 10 minutes

Bake the Coconut Macaroon mixture for 20 to 30 minutes or until color turns golden brown.

Serve during dessert or snack time.