

Coconut and Raspberry Jam Macaroons



Mrs Darlington's

SIGNATURE RECIPE SERIES

Packed full of coconut, these macaroons are crisp and golden on the outside but gloriously soft and chewy in the middle. A perfect teatime treat

Mrs Darlington



Makes: 15

Preparation Time: 15 minutes

Cooking Time: 30 mins, plus chilling

Oven Temperature: Preheat to 170°C / 150°C Fan / Gas 3

Ingredients:

250g / 8.5oz caster sugar

4 medium egg whites

1 tsp vanilla extract

300g / 10oz desiccated coconut

25g / 1oz plain flour

200g / 7 oz Mrs Darlington's Raspberry Jam

50g / 2oz dark chocolate

Instructions:

- Line a 20 x 30cm baking tin with baking parchment.
- Whisk the egg whites for 2-3 minutes until they resemble soft peaks, then carefully mix in the sugar and vanilla. Add the coconut and flour and stir until thoroughly combined. The mixture should be quite thick and sticky. Tip the mixture into the baking tin and gently spread out with a spatula. Using the back of a teaspoon, create 15 evenly spaced-out, shallow wells. Then fill each well with a teaspoon of Mrs Darlington's Raspberry Jam, this won't spread when cooked.
- Bake for 20/25 minutes, until set and golden. Leave to cool completely in the tin.
- Put the chocolate in a heatproof bowl and microwave for 20 seconds, Check the chocolate, stir and keep cooking and checking every 10 seconds until it has completely melted.
- Alternatively, melt the chocolate in a bowl over a pan of simmering water.
- Remove the macaroons from the tin, drizzle with chocolate and leave to set before cutting into 15 squares.
- Will keep in an airtight container for up to a week.

Mrs Darlington's top tip "If you want to store the coconut macaroons for longer than 7 days, wrap them in cling film and pop them into the freezer for up to three months".

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