



Recipe from: [My Catholic Tradition](#)

### **Creamed Coconut Macaroons**

MAKES SIXTEEN TO EIGHTEEN

2 oz creamed coconut, chilled  
2 large (US extra large) egg whites  
1/2 cup caster (superfine) sugar  
1 cup desiccated (dry unsweetened shredded) coconut  
grated rind of one lime

Preheat the oven to 350°F.

Line a large baking sheet with baking parchment.

Finely grate the creamed coconut.

Use an electric beater to whisk the egg whites in a large bowl until stiff.

Whisk in the sugar, a little at a time, to make a stiff and glossy meringue.

Fold in the grated creamed, desiccated coconut and the grated rind of one lime, using a large, metal spoon.

Place dessertspoonfuls of the mixture, spaced slightly apart, on the baking sheet.

Bake for 15–20 minutes, until slightly risen and golden brown.

Leave to cool on the parchment.

When completely cooled transfer to an airtight container (these can be stored in an airtight container for up to one week).