

3-INGREDIENT MACAROONS (GF)

INGREDIENTS

- 397g of Carnation condensed milk (1 tin)
- 180g Desiccated coconut
- 150g Milk chocolate

EQUIPMENT

- Large mixing bowl
- Heatproof bowl
- Baking tray, parchment lined

METHOD

1. Pre-heat your oven to 180 degrees (fan).
2. Pour the condensed milk into your large mixing bowl and slowly add in your dedicated coconut, about 30g at a time (it is likely that you will not need it all). You want the mixture to be sticky to the touch and well-combined, but not wet! Chill your mixture in the fridge for about ten minutes.
3. Take a tablespoon of mixture at a time and roll it into a ball (slightly bigger than a cherry tomato). Place the balled macaroons on your baking sheet, approximately 1 inch apart - the mixture should make about twelve macaroons (you may need to wash your hands multiple times as your hands will get very sticky!)
4. Place your tray of macaroons into the oven and bake for 12 minutes, until golden brown in colour. Remove from the oven and allow to cool completely.
5. Melt your milk chocolate in a heatproof bowl, cut a fresh piece of baking parchment. Dip your macaroons into the melted chocolate - evenly coating the bottom, and place 'chocolate side down' onto the fresh parchment paper. Repeat for all macaroons, then use your remaining chocolate to drizzle over the top. Allow the chocolate to harden for at least two hours - you can place in the fridge to speed up the process!