






COCONUT & JAM MACAROON BAKE

-  **Prep: 15 minutes**
-  **Cook: 25-30 minutes**
-  **Makes: 16**

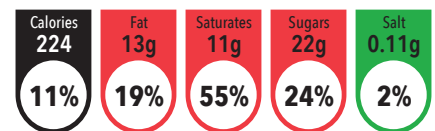
INGREDIENTS:

- 250g caster sugar
- 4 medium egg whites
- 1 tsp vanilla bean paste
- ½ tsp **LoSalt**
- 300g desiccated coconut
- 25g plain flour
- 75g raspberry jam
- 50g plain chocolate, melted

METHOD:

1. Preheat the oven to 180°C, gas mark 4. Grease and line a 20x25cm tin with parchment paper.
2. Whisk together the sugar, egg whites, vanilla paste and **LoSalt** until thick and white. Add the coconut and flour and mix until evenly coated. Press into the prepared tin and level the surface. Spoon 16 x half teaspoons of jam evenly so that 1 portion has 1 spoonful of jam and bake for 25-30 minutes until golden.
3. Allow to cool in the tin then drizzle with the chocolate and cool completely before cutting to 16 squares.

Each serving contains



of your guideline daily amount

COOKS TIP:

Try different flavours of jam or even switch out the jam for Smarties.