

# Pandan Coconut Macaroons

**Green  
house**  
Your Solution For BARESCA



## Pandan Coconut Macaroons

Egg White	125 g
Lemon Juice	25 g
Caster Sugar	125 g
<b>GH Pandan Coconut Emulco</b>	10 g
Caster Sugar	125 g
Cake Flour	20 g
Desiccated Coconut	150 g

Preparation Time : 30 minutes

Baking Time : 10 minutes

Makes around 150pcs

### Directions:

1. Preheat oven to 170°C. Mix the egg white, lemon juice and caster sugar to form meringue. Then, add in **GH Pandan Coconut Emulco** and fold well.
2. Place the caster sugar, cake flour and desiccated coconut into a bowl. Fold the flour mixture into meringue. Scoop the batter onto the tray.
3. Bake it at 180°C for 10 minutes or until just brown. Leave to cool and serve.

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