

Breadfruit Macaroons

Susan Kissel



Ingredients

¼ cup breadfruit flour
(slightly toasted)
¾ cup white sugar
¼ tsp salt
4 egg whites
1 tsp vanilla
4 cups shredded coconut
¼ cup sliced almonds
10 oz. chocolate (melted for
decorating)



Directions

Preheat oven to 350 degrees F.
Sift breadfruit flour, sugar and salt together.
Line the baking sheet with parchment paper.
Whisk egg whites until stiff peaks form.
Carefully fold in the flour mixture.
Fold in the vanilla and coconut.
Scoop and drop the batter into mounds on
the cookie sheet (large cookies use a
tablespoon and small cookies use a
teaspoon).
Bake until golden brown, 15 to 20 minutes.
Let cool.
Decorate using melted chocolate.
Drizzle with a fork or dip the macaroons
directly into the melted chocolate.



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