

The logo for 'Le Bon Baker' is centered at the top of the page. It consists of the words 'Le Bon' stacked above 'Baker' in a black, handwritten-style font. This text is enclosed within a light pink circular background.

COCONUT APRICOT MACAROONS

Ingredients

100g dried apricots, finely chopped
4 cups shredded or desiccated coconut
395g can sweetened condensed milk
1/2 tsp ground nutmeg
100g dark chocolate, melted

How - To

Preheat your oven to 180 degrees Celsius (350 F).

Line two baking trays with parchment paper.

In a large bowl, combine the coconut, apricot, nutmeg and sweetened condensed milk. Stir well until combined. With a scoop or a spoon, evenly shape the mixture and place onto the prepared baking trays.

Bake for 15 - 18 minutes or until macaroons are lightly toasted. Allow to cool completely on the trays.

Melt dark chocolate in microwave, in 30 second increments. Dip the base the of the macaroons in the melted chocolate and return to tray upside down to allow the chocolate to set. Refrigerate and enjoy.