幽 COCONUT MACAROON COOKIE MIX

COCONUT MACAROONS

BAKES ABOUT 3 DOZEN MACAROONS

YOU'LL NEED

²∕₃ CUP BOILING WATER

DIRECTIONS

- 1. PREHEAT oven to 375°F. Grease baking sheet or line with parchment paper.
- 2. COMBINE boiling water to cookie mix. Stir until blended. Drop by tablespoonfuls onto prepared baking sheet, leaving 1" between.
- 3. BAKE for 12 to 15 minutes, until set and golden brown. Cool on baking sheet for 5 minutes before transferring to a rack to cool completely.

THUMBPRINT COOKIES:

Take out of the oven at 9 minutes, press chocolate or lemon wafer into the soft center. Return to oven and bake 3 to 5 minutes until wafer is soft and cookie is golden.

CREAMY

Using a pastry blender or your fingers, mix 1/4 cup (2 ounces) cream cheese into dry mix until evenly blended. Add boiling water and stir to combine. Bake as directed.

For guidelines on baking at high altitude visit Bakewith.us/Altitude



> 100% EMPLOYEE OWNED

TING COMPA

COCONUT MACACROON COOKIE MIX

> SOFT GOLDEN & CHEWY

> > JUST ADD WATER

SERVING



Nutrition	Facts
24 servings per container Serving size 3 tbps mix (19g)	
Amount per serving Calories	100
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 25mg	1%
Total Carbohydrate 12g	4%
Dietary Fiber 1g	4%
Total Sugars 9g	
Includes 9g Added Sug	jars 18%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 3mg	0%
Iron Omg	0%
Potassium 51mg	2%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet, 2,000 calories a day is used for general nutrition advice.	

INGREDIENTS: COCONUT, CANE SUGAR, WHEAT STARCH, EGG WHITES, NATURAL VANILLA FLAVOR, SEA SALT.

CONTAINS: EGGS, COCONUT, WHEAT.

KING ARTHUR BAKING COMPANY, INC. NORWICH, VERMONT 05055 800-827-6836 KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

NET WT 16 OZ (1 LB) 454g (1)



COCONUT MACAROON COOKIE MIX 206610M401E 211474

Λ



BEST IF BAKED BY:

We're committed to using the power of business as a force for social and environmental good.

> Sourced non-GMO. Learn more at KingArthurBaking.com/non-gmo

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite

陞

BAKING WITH JOY

SINCE 1790

recipes that we've perfected over

the years -it's what makes our

mixes so good.

G 🖸 🎽 🖸 🖗

FOLLOW US!

@KINGARTHURBAKING KINGARTHURBAKING.COM

BAKER'S

WE'RE HERE TO HELP.

Call or chat online with our friendly bakers.

855-371-BAKE (2253)

KingArthurBaking.com/bakers-hotline

MACAROONS: