

Chocolate Chip Macaroons



PREPARATION TIME
20 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
fresh fruit



There's no need to run to the store and spend extra on a box of cornflakes. Use one of the flaked breakfast cereals you already have on hand, such as wheat or rice flakes, in this recipe.

SHOPPING LIST

- almond extract • cornflakes
- coconut • chocolate chips
- pecans

ON HAND

- sugar • eggs • salt

INGREDIENTS

- 2 egg whites
- 1 cup sugar
- 1/4 teaspoon salt
- 1/2 teaspoon almond extract
- 1 1/2 cups cornflakes
- 1 cup coconut
- 3/4 cup miniature chocolate chips
- 1/2 cup chopped pecans

MAKES **36** COOKIES

Make Ahead

Double the recipe and freeze the extra macaroons in an airtight container for up to 1 month.

♦ VARIATION

When you want a different lunch box snack, use toffee chips and chopped, toasted almonds instead of chocolate chips and pecans.

1 Preheat oven to 375°F. Beat egg whites with an electric mixer set at high speed in a large bowl until soft peaks form, about 2 minutes.



2 Gradually add sugar to egg whites, beating continually, until stiff peaks form. Beat salt and almond extract into egg mixture. Line 2 baking sheets with waxed paper.

3 Add cornflakes to bowl; stir. Add coconut, chocolate chips and pecans; mix gently. Drop by heaping tablespoonfuls onto prepared baking sheets.



COOKIN' Express

- Make sure the mixing bowl and beaters are clean before you beat the egg whites. Even a drop of oil will keep the egg whites from reaching their fullest volume in step 1.



4 Bake macaroons until golden brown, about 10 minutes. Place on wire rack; let stand for 2 minutes. Remove macaroons to wire rack to cool completely. Store in an airtight container.