

# KOKOS MACAROON



*For delicious, easy-to-prepare  
coconut macaroons*

- ✓ Easy to use, just add water
- ✓ Rich intense coconut taste
- ✓ Efficient and reliable handling
- ✓ Long fresh keeping



# KOKOS MACAROON

**Kokos Macaroons** are delightful cookies made with sweet coconut. These rich cookies are great for family gatherings and holidays. Our kokos macaroon mix is quick and simple to make, just add hot water and mix.



## RECIPE

	Recipe 1	Recipe 2	Recipe 3
KOKOS MACAROONS	1000 gm	1000 gm	1000 gm
Hot Water (55°C)	280 gm - 320 gm	280 gm - 320 gm	280 gm - 320 gm
Raisins	-	200 gm	-
Pineapple Pieces	-	-	350 gm

## METHOD

Place all the ingredients in the mixing bowl. Blend the water and the **KOKOS MACAROON MIX** on the slow speed for 1 minute and then mix on medium speed for 3 minutes. If you desire, you can add the fruits in the end of mixing time. Shape/pipe or place the mix from the ice cream scoop on the baking tray and allow it to rest for 15 minutes. Bake at 180°C to 190°C for 8 mins to 10 minutes. After cooling you can decorate it with the glaze or you can dip it in chocolate.

## INGREDIENTS

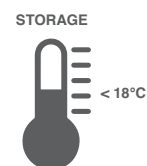
Coconut, Sugar, Dextrose, Corn Syrup Solids, Egg Powder, Wheat Starch, Salt, Corn Starch & Flavours.



FOIL BAG  
(1 kg x 10)



100%



DRY AND HYGIENIC  
ENVIRONMENT



FROM  
MFG. DATE