

Foodnity Recipes

Coconut Macaroons With Peach Filling

15 min Prep time	**20 min** Cook time	**35 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Coconut Macaroons

- [ ] 2 cups shredded coconut
- [ ] 1 cup powdered sugar
- [ ] 1 teaspoon vanilla extract
- [ ] 2 egg whites, lightly beaten
- [ ] 2 tablespoons melted unsalted butter

Peach Filling

- [ ] 2 medium fresh peaches, peeled, pitted, diced
- [ ] ¼ cup granulated sugar
- [ ] 1 teaspoon lemon juice
- [ ] 1 teaspoon cornstarch
- [ ] 1 tablespoon water

Instructions

1. First things first, go ahead and preheat your oven to 325°F (165°C). I like to line two 9×13-inch baking sheets with parchment paper—it just makes cleanup so much easier, honestly.
2. In a large mixing bowl, whisk together the 2 cups shredded coconut, 1 cup powdered sugar, and 1 teaspoon vanilla extract. Just stir them until they're all well combined and looking cozy together.
3. Now, stir in those 2 lightly beaten egg whites and the 2 tablespoons melted unsalted butter. Keep mixing until the batter feels thick and shiny; it should really hold together when you press it with your finger.
4. Using a tablespoon or a small cookie scoop, drop rounded mounds—about 3 inches in diameter—onto your prepared sheets. Make sure to leave about 2 inches of space between them so they have room to breathe.
5. Pop them in the oven for 20 minutes. You're looking for golden brown edges and a slightly crisp top, but well, the centers should still feel a little soft to the touch.
6. Take the trays out and let them rest on the sheets for about 5 minutes. After that, move them over to a wire rack to cool down completely.
7. While those are cooling, let's make the filling. In a medium saucepan, combine the 2 diced fresh peaches, ¼ cup sugar, 1 teaspoon lemon juice, and a pinch of salt.

8. Mix 1 teaspoon cornstarch with 1 tablespoon water to make a little slurry, then stir that in. Cook it over medium heat, stirring constantly, until it thickens into a lovely jam-like consistency—usually takes about 5–7 minutes.

9. Spoon about 1–2 teaspoons of that peach filling into the center of each cooled macaroon. You can press a second macaroon on top to make a little sandwich, or just leave them open if you like the look better.

10. Arrange your treats on a platter and let them chill for 10–15 minutes. I love serving these with some fresh peach slices or a little dusting of powdered sugar.

Nutrition per serving

165 kcal	2 g	22 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- The centers should remain slightly soft for the best texture.
- Chilling the finished macaroons helps the filling set up perfectly.
- Parchment paper is essential to prevent these sticky treats from clinging to the pan.