



Angel Macarons

Description

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I love easy recipes that don't require a lot of ingredients. This angel macaroon recipe is one of those recipes. It was originally published in the 1999 April/May issue of *Taste of Home*. I'm proud to be part of the [Taste of Home](#) network of bloggers. Most of the [Taste of Home](#) recipes I've tried have been crowd pleasers including these angel macaroons.

This recipe comes from my friend Kristin. Her mother made them for her husband who is a fellow coconut lover years ago and she has been making them ever since. These macaroons are much different from typical macaroons. The recipe uses an angel food cake mix which gives them a light and airy texture. They melt in your mouth and only require three ingredients, not counting water.

These angel macaroons make a perfect summer treat and would pair nicely with a bowl of ice cream or [Talenti](#) coconut gelato. If you like coconut, check out this [coconut dream cake](#) recipe as well. It also makes a great summer treat.

Angel Macaroons
Recipe Type: dessert
Author: Kristin Liechty
Serves: 5 dozen
Ingredients

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- 1 package (16 oz) angel food cake mix
- 1/2 cup water
- 1 1/2 tsp almond extract
- 2 cups flaked coconut

Instructions

1. In a large bowl, beat the cake mix, water and extract on low speed for 30 seconds.
2. Scrape bowl and beat on medium speed for 1 minute.
3. Fold in coconut.
4. Drop by rounded teaspoonfuls 2 inches apart onto a parchment paper-lined baking sheet.
5. Bake at 350 degrees for 10-12 minutes or until lightly browned.
6. Remove paper with cookies to wire racks to cool.

Linking to [Treasure Box Tuesday](#), [I'm Lovin' It Link Party](#)

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