

Scottish Macaroons

(18-24 dozen)

Ingredients

- 120g cooked and cooled mashed potato ($\frac{1}{2}$ cup) (no butter or salt added)
- 450-500g powdered sugar (3 $\frac{1}{2}$ - 4 cups)
- 300g dark chocolate (1 $\frac{3}{4}$ cups)
- 140g unsweetened coconut (1 $\frac{1}{3}$ cups)

Directions

1. Preheat the oven to 325°F/165°C. Line a baking tray with parchment paper.
2. Add about half of the coconut to a baking tray and bake for 3-5 minutes or until the coconut has taken on some color.
3. In a small bowl, mix together the remaining coconut with the toasted coconut and set aside.
4. Return the parchment back to the cooled baking sheet for later use.
5. Add the mashed potato to a bowl and slowly add the powdered sugar, a little at a time. The mixture should become runny, then slowly thicken up as you continue to work in the powdered sugar. Because potatoes have varying degrees of moisture, you have to really pay attention to the texture of the dough. Keep adding little amounts of powdered sugar until the mixture is thick and holds its shape. The dough should not be super sticky.
6. Using a small scoop, portion out around 30g of the dough, rolling them into a ball then placing them on the parchment lined baking tray. Gently press the cookies lightly into a disk shape.
7. Place the baking tray in the freezer for at least 45 minutes.
8. Place chopped chocolate into a microwave safe bowl and melt the chocolate for 30 seconds. Stir well and continue to microwave in 15 second blasts until completely melted.
9. Working quickly, dip each frozen disk first into the melted chocolate and then into the coconut mixture. If the dough warms up too much and gets too soft to handle, throw them back in the freezer until they are solid again.
10. Once all the cookies are coated, place them back into the freezer for 10 minutes so the chocolate can set completely. Store the macaroons in an airtight container in the fridge or freezer.

Original recipe from: Original <https://scottishscran.com/scottish-macaroons-recipe/>