

MATTERHORN MACAROON

(This is a mix of 2 recipes and a few tweaks of my own with extra detail on what confused me)

Ingredients

- 1 cup softened butter
- ½ cup granulated sugar
- ½ teaspoon vanilla extract
- ⅛ teaspoon almond extract
- ¼ teaspoon coconut extract
- 1 ¼ cup packed of very fine processed or blended sweetened coconut (Place 1 ½ cups of shredded, sweetened coconut into a food processor or blender and pulse until it is very fine) You may have some left over.
- 2 ¼ cup flour exactly then sift into a bowl to be added to batter
- ¼ teaspoon salt
- 4 oz melted white candy melts
- White or silver decorative sanding sugar (sprinkles) whatever you like. I prefer the sanding sugar.
- Plastic wrap
- 1 paper plate or wax paper (something to do sprinkles on and save the overflow to put back in the shaker)

Instructions (I use a stand mixer)

1. Cream together butter and sugar until light and fluffy.
2. Add salt, extracts, and flour. Mix until just combined
3. Add 1 packed cup of the very fine processed coconut until just mixed. I shake/heavy sprinkle it in as it is stirring. It will look like a dry sugar cookie dough)
4. Put out 2 pieces of plastic wrap about 15 inches long

5. Put half of the dough on each plastic wrap and form into rectangles 6"x8"x ½". Wrap them up tightly and place in the fridge. I put them straight on the glass in the fridge separate from each other.
6. Set timer for 11 minutes and Preheat your oven to 350 degrees
7. Cut each piece of dough in half horizontally in the middle and into 8 equal rectangles vertically
8. On an ungreased cookie sheet form dough into 16 Matterhorn mounds. You don't want them taller than 2 inches or they can droop and look more like Santa hats.
9. Bake until lightly golden around the edges (around 15-18 minutes) If you are doing multiple batches. One right after the other, the cook time seems to get shorter or that might just be my oven. 😊
10. Cool completely
11. Melt candy melts in 30 second intervals. Stir well every 30 seconds even if it doesn't look like it needs stirring yet until melted.
12. Using one hand I dip tops or more of you Matterhorn cookies about halfway into the melted candy melts. Gently shake off excess melted candy.
13. With other hand sprinkle the sanding candy onto the wet portion of the cookies over a paper plate. Place on a cookie sheet or platter to allow melted candy to harden.