



German Christmas Baking



Coconut Macaroons

12th December 2018



Coconut Macaroons

Ingredients for abt. 6 persons:

- ❖ 3 egg whites
- ❖ 150 g granulated sugar
- ❖ 200 g sweetened shredded coconut
- ❖ cinnamon and lemon as per taste



German – Cooking Class



12th December 2018



Coconut Macaroons

Instructions:

- ❖ Preheat oven to 175°C (345 degrees Fahrenheit)
- ❖ In a bowl, mix the egg whites
- ❖ Add the sugar gradually
- ❖ Mix egg whites and sugar until frothy
- ❖ Add the coconut and carefully fold in everything
- ❖ Line 2 sheet pans with parchment paper
- ❖ Use a small ice cream scooper (or rounded spoon) to place dough onto the cookie sheet
- ❖ Bake for 15-18 minutes or until a little browned on top
- ❖ Cool on wire racks and store in an airtight container



German – Cooking Class



12th December 2018



German Christmas Baking



Apple Puff pastry roses

12th December 2018



Apple Puff pastry roses

Ingredients for 6 Apple roses:

- ❖ 4 small tart apples
- ❖ 1 fresh lemon
- ❖ 2 pkg puff pastry
- ❖ 3 TBSP apricot jam
- ❖ 8 TBSP sugar
- ❖ 2 TBSP cinnamon
- ❖ extra icing sugar



German – Cooking Class



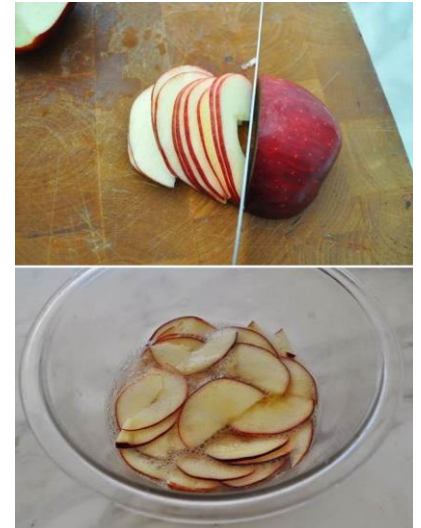
12th December 2018



Apple Puff pastry roses

Instructions:

- ❖ Preheat oven to 180°C (355 degrees Fahrenheit) recirculation air
- ❖ Put a pot with water on heat and let it boil
- ❖ Meanwhile cut the apples into thin slices
- ❖ Add them to the pot with the lemon juice
- ❖ Turn the heat off, put a lid on the pot and let the apples steam for a minute or two (We want the apples to be soft but not mushy. So as soon as you feel they are soft, drain the water from the pot and put the apples on a paper towel to cool off and dry.)
- ❖ Add a little water into the apricot jam in order to make it more liquid
- ❖ Now take a sheet of puff pastry out of the fridge and place it on a floured surface



German – Cooking Class



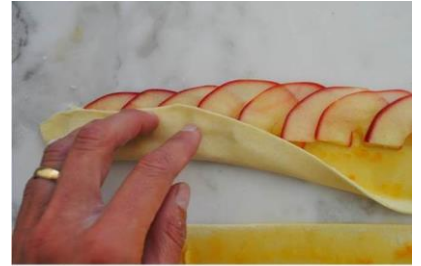
12th December 2018



Apple Puff pastry roses

Instructions:

- ❖ Cut the puff pastry into 3 stripes of the same size (abt. 8 cm each stripe)
- ❖ Put a little water in the jam to make it more liquid
- ❖ Now spread the jam on the puff pastry stripe
- ❖ Place the apple slices that they will slightly overlap each other and start rolling the pastry (You should be able to place 9 -11 slices on each stripe.)
- ❖ Dust the apples and pastry with cinnamon and sugar
- ❖ Fold the puff pastry to cover the front of the apples
- ❖ Press it down softly and roll up the rose carefully



German – Cooking Class



12th December 2018



Apple Puff pastry roses

Instructions:

- ❖ Place and bake the rose in a well greased muffin baking pan
- ❖ Bake for 30-35 minutes
- ❖ Let them cool for 10 minutes and dust them with icing sugar (before serving)



German – Cooking Class



12th December 2018