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Macaroon Bars Recipe



Ingredients

2 small boiled potatoes... 4oz in total
1lb icing sugar (approx)
8oz melted milk chocolate
6 oz coconut, which you have slightly toasted, in a baking tin, under the grill or a hot oven.. be sure to watch carefully while toasting, it only takes a couple of minutes.

Preparation

1. Mash the potato and leave to cool slightly
2. Mix in the icing sugar little by little, it should get stiff and hard to mix together, it should be only slightly sticky, roll into small sausage shapes, then flatten out with the palm of your hand.
3. Work quickly, they will set really fast.
4. Have a sheet of greaseproof paper ready, and take each one, dip it into the chocolate then into the coconut...and lay them one at a time on the paper to set.
5. YUM !!

Cooks Note

Here's what they look like at step 1...

Here's what your fingers will look like- it's a bit of a messy process!