

Lemon-Scented Coconut Macaroon Bars

Vegetarian

READY IN SERVINGS

45 min.

32

DESSERT

Ingredients

U.I teaspoon almond extract
5 tablespoons butter softened
0.5 teaspoon cream of tartar
4 large egg whites at room temperature ()
1.5 cups flour all-purpose
1 tablespoon juice of lemon fresh
2.5 teaspoons lemon zest grated
0.3 teaspoon salt

	1 cup sugar	
	6 tablespoons sugar	
	1 cup coconut sweetened flaked	
Equipment		
	bowl	
	oven	
	knife	
	wire rack	
	blender	
	baking pan	
	measuring cup	
Directions		
	Preheat oven to 35	
	To prepare crust, place first 4 ingredients in a large bowl; beat with a mixer at medium speed until well blended. Lightly spoon flour into dry measuring cups; level with a knife.	
	Add flour to sugar mixture, beating until mixture resembles coarse meal. Press into bottom of a 13 x 9-inch baking dish coated with cooking spray.	
	Bake at 350 for 12 minutes or until lightly browned; cool on a wire rack. Set aside.	
	Lower oven temperature to 32	
	To prepare topping, combine 4 egg whites, cream of tartar, and salt in a large bowl; beat with a mixer at high speed until soft peaks form. Gradually add 1 cup sugar, 1 tablespoon at a time, beating until stiff peaks form. Fold in 1 cup flaked sweetened coconut and 2 1/2 teaspoons grated lemon rind; spread evenly over prepared crust.	
	Bake at 325 for 40 minutes or until top is dry and lightly browned. Cool completely on wire rack.	
	Cut into 32 pieces. Store in an airtight container.	

Nutrition Facts

Properties

Glycemic Index:8.29, Glycemic Load:9.17, Inflammation Score:-1, Nutrition Score:1.2804347882452%

Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.07mg, Hesperetin: 0.07mg, Hesperetin: 0.07mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 84.34kcal (4.22%), Fat: 2.61g (4.02%), Saturated Fat: 1.84g (11.47%), Carbohydrates: 14.43g (4.81%), Net Carbohydrates: 13.99g (5.09%), Sugar: 9.53g (10.59%), Cholesterol: 4.7mg (1.57%), Sodium: 46.89mg (2.04%), Alcohol: 0.01g (100%), Alcohol %: 0.03% (100%), Protein: 1.16g (2.32%), Selenium: 3.31µg (4.73%), Manganese: 0.07mg (3.32%), Vitamin B1: 0.05mg (3.13%), Vitamin B2: 0.05mg (2.94%), Folate: 11.15µg (2.79%), Vitamin B3: 0.37mg (1.85%), Iron: 0.32mg (1.8%), Fiber: 0.44g (1.76%), Vitamin A: 54.77IU (1.1%), Phosphorus: 10.19mg (1.02%)