

# Pineapple Macaroons

	Batch		10.00	
Ingredients	Finished Weight lbs.	Finished (%)	Batch Size lbs.	Batch Grams
Sweet Condensed Milk	213.860	36.61	3.661	1660.68
Coconut Flakes	232.890	39.87	3.987	1808.45
<b>Chiquita Pineapple Bits</b>	82.200	14.07	1.407	638.30
<b>Chiquita Pineapple Extract</b>	0.430	0.07	0.007	3.34
Kosher Salt	0.430	0.07	0.007	3.34
All Purpose Flour	54.330	9.30	0.930	421.89
<b>Total:</b>	584.14	100%	10.00	4536.00

## To Prepare:

1. Preheat oven to 350°F.
2. Mix sweetened condensed milk and coconut flakes in stainless steel bowl.
3. Stir in pineapple bits and pineapple extract.
4. Fold in salt and all purpose flour.
5. Line baking sheets with parchment paper and drop 1.5 oz. scoops 1 inch apart on baking sheet.
6. Place pans in oven and bake for 20 minutes or until cookies are golden brown.
7. Remove from oven and place on cooling racks.



natural extracts

