



### Loacker Quadratini Wafers

Founded in 1926, Loacker is an Italian company that applies craftsmanship to the best raw ingredients to make wafer and chocolate specialties that are appreciated all over the world. From their fresh, crisp taste to their delicate creams and fine chocolate, Loacker is a delight that never fails to please.



### Ingredients

20 – 22 cookies

- ◆ 14 ounces sweetened shredded coconut
- ◆ 14 ounces sweetened condensed milk
- ◆ 1 tsp. pure vanilla extract
- ◆ 2 extra-large egg whites, at room temperature
- ◆ 1/4 teaspoon kosher salt
- ◆ 20 – 22 Loacker Quadratini Dark Chocolate or Hazelnut cookies

### Instructions

1. Preheat oven to 325 degrees.
  2. Combine the coconut, condensed milk, and vanilla in a large bowl. Whip the egg whites and salt on high speed in the bowl of an electric mixer fitted with the whisk attachment until they make medium-firm peaks. Carefully fold the egg whites into the coconut mixture.
  3. Drop 1 teaspoon of the batter onto sheet pans lined with parchment paper, place a Quadratini wafer cookie in the middle and cover with another teaspoon of cookie dough to cover up the inner cookie completely, especially on the sides.
  4. Bake for 25 – 30 minutes, until golden brown. Cool and serve.
- \* Serve with LOVE and enjoy all the compliments!

### Notes

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