

## Macaron vs Macaroon (vsdiff.com)

Attribute	Macaron	Macaroon
Typical origin	France (modern sandwich form); roots trace to Italian/European almond cookies	Various; coconut version popularized in 19th-century Anglo-American and Jewish kitchens
Primary base	Almond flour + egg whites (meringue)	Shredded coconut or ground almonds + sweetener + egg white
Texture	Delicate, crisp shell with tender <i>chewy interior</i>	Dense, moist and <b>chewy</b> (often sticky)
Appearance	Smooth, domed shells with a ruffled "feet"; filled sandwich	Rough, irregular mounds or dipped in chocolate
Typical flavoring	Fruit, ganache, buttercream, flavored meringue	Coconut, chocolate, almond, condensed-milk variations
Dietary notes	Gluten-free if made with only almond flour; contains nuts	Often dairy-free versions exist; coconut type is nut-free but may have egg
Baking technique	Delicate meringue work: piping, drying to form skin, controlled oven spring	Scoop or pipe then bake until set; less sensitive to overmixing

Source: <https://vsdiff.com/macaron-vs-macaroon/>