Flavor Spotlight
Toasted Coconut

More than a pretty topping, toasted coconut delivers texture and tropical flavor to desserts like cakes and pies. Shredded coconut is elevated to a rich, complex, toasty profile through the cooking process. Sweet brown notes merge with fruity coconut to create showstopping flavor for summer drinks and treats. However, toasted coconut can also deliver warmth to colder weather comforts, like cookies and cocoa. No matter the season, toasted coconut is an appealing, versatile flavor.

From our experts

"I love toasted coconut because it combines **sweet brown, baked notes with tropical fruity flavors.** The reaction process balances the whole flavor and rounds out the coconut. It reminds me of my grandmother's macaroons fresh from the oven!"

Lisa Bird, Senior Principal Scientist

Toasted coconut flavor opportunities:

Beverage applications like smoothies

Ice cream and frozen desserts

Bars, bakery bites and granola

McCormick Flavorsolutions

Contact us or click to request a FREE TOASTED COCONUT flavor sample.