

COCONUT MACAROONS

yields: 1 dozen

INGREDIENTS

3 1/3 c. sweetened
coconut flakes
1 1/8 c. granulated sugar
3 egg whites
1 tsp. vanilla extract
1 c. chocolate chips, for
dipping (optional)

DIRECTIONS

1. Preheat oven to 350°. Line two large baking sheets with parchment paper and spray with nonstick cooking spray.
2. In a large bowl, mix coconut flakes and sugar by hand.
3. Add egg whites and vanilla extract and mix until evenly combined.
4. Portion mixture into approximately 3 tbsp. sized balls.
5. Place on prepared baking sheet.
6. Bake for 18-20 minutes until evenly golden, rotating halfway though.

CHOCOLATE DIPPED MACAROONS

1. Using a microwave or double boiler, melt chocolate chips, stirring occasionally until smooth and shiny.
2. Remove any uneven edges from the baked and cooled macaroons so the bottoms are uniform.
3. Dip bottom of macaroons in melted chocolate, scraping excess against bowl, and set on clean parchment until chocolate sets.

