

Coconut Macaroons

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Soft and chewy coconut macaroons dipped in dark chocolate that are quick and simple to make.

INGREDIENTS

- 4 egg whites
- 1/8 t sea salt
- 1 cup coconut sugar
- 3.5 cups dried, shredded, unsweetened coconut
- Dark chocolate, approximately 4 oz

DIRECTIONS

1. Preheat oven to 350°F. Line baking sheet with parchment paper.
2. Place the egg whites in a large bowl and add the salt. Whisk until frothy, then add the sugar and continue to whisk for another minute or two until well combined.
3. Add the vanilla and coconut and stir to combine.
4. Shape the mixture into tablespoon-sized balls using a spoon or a cookie scoop. Use your fingers to shape the tops if needed.
5. Bake for about 18 minutes until golden brown. The coconut sugar will make these macaroons more golden than if white sugar was used. Keep an eye on them once time is almost up because they can get too brown very quickly.
6. Allow to cool on the parchment.
7. Melt your chocolate in a double boiler. I recommend using dark chocolate to balance the sweetness of the macaroon. Once the chocolate is melted, dip the bottom of the macaroons in the chocolate and move the macaroon in a circular motion to get the chocolate to evenly come up the sides a bit. Place back onto the parchment paper and allow to cool completely.

NOTS:

- Use only unsweetened, shredded coconut. I have found this at most grocery stores
- The recipe will work just fine if you use regular white sugar if you don't have coconut sugar, but the cookies won't be as golden brown in color.
- Preferably, shop for fair-trade chocolates that support ethical business practices