

Coconut Macaroons

Makes 10

Ingredients

1 1/4 C coconut
3 t cornstarch
pinch salt
2 egg whites
1/4 C sugar
1/2 t vanilla
3/4 C chocolate chips,
melted

Instructions

Mix together the coconut, cornstarch and salt.

In a separate bowl whisk together egg whites, sugar and vanilla until light and fluffy.

Add the egg white mixture to the coconut mixture - mix well and let sit for 5 minutes for the coconut to re-hydrate with the liquid.

Dollop macaroons onto a parchment lined backing sheet, bake on 350 degrees for 15-20 minutes, or until golden brown on bottom.

Once cooled, dip bottom of each macaroon in melted chocolate, drizzle with chocolate on top as well and let cool to harden.