

Chocolate Dipped Coconut Macaroons

Makes about 24

- 3 large eggs, room temperature
- 200 g granulated sugar
- ⅛ tsp salt
- 1 tsp vanilla or ¼ tsp almond extract
- 270 g dried coconut

Chocolate coating:

- 155 g semi-sweet or bittersweet chocolate, coarsely chopped
- 5 g butter

1. Preheat oven to **180°C** and line 2 baking sheets with parchment paper.
2. In a large bowl, whisk the **eggs** until well beaten.
3. Whisk in the **sugar, salt, and vanilla** extract.
4. Finally, stir in the **dried coconut**, making sure that all the coconut is thoroughly moistened.
5. Place small mounds (about 1 T, small ice cream scoop) of the batter on the parchment-lined baking sheet, spacing several inches apart.
(For variety, place a small chunk of chocolate in the center of each cookie.)
6. **Bake for about 14-18 minutes** or until golden brown.
7. Remove from oven and place on a wire rack to cool.
8. Then dip or spread the bottoms of each macaroon with the melted chocolate (or dribble chocolate on top with a fork. Place the macaroons, chocolate side down, on a parchment-lined baking sheet. **Refrigerate for about 15-30 minutes**, or until the chocolate hardens. Can be covered and stored for several days at room temperature or in the refrigerator.

Chocolate coating:

Place the chopped chocolate and butter in a microwaveable bowl. Melt in the microwave. Cool to room temperature before using.

