

Chocolate dipped macaroons

INGREDIENTS

- 2 1/2 cups dried unsweetened shredded coconut
- 1 1/2 tbsp potato starch
- 1/2 cup sugar
- 1/4 tsp salt
- 4 large egg whites
- 1 tsp vanilla
- 9 oz dark chocolate



INSTRUCTIONS

In a large mixing bowl, use a fork to stir together the shredded coconut, potato starch, sugar and salt till well blended. Break up any chunks of potato starch with the fork.

In a smaller bowl, whisk together the egg whites and vanilla until frothy.

Pour the egg white mixture into the dried coconut mixture. Use the fork to stir the batter together, making sure the coconut is fully and evenly moistened by the egg whites. Let the mixture sit for 20-30 minutes while the coconut rehydrates.

Preheat oven to 325 degrees F. Stir the batter again with a fork. Line a baking sheet with parchment or with a silicone mat. Scoop the batter by tablespoon and drop onto the baking sheet, evenly spaced. They won't spread, so you can bake them fairly close together. Wet your fingers to shape the batter.

Bake 20-25 minutes until the bottom edges turn golden brown. Don't over bake as they will dry out. Remove from oven. Let cool on the pan.

Once completely cooled, dip bottom of cookie into melted dark chocolate. Melt dark chocolate, either in the microwave or in a double boiler. In the microwave use 50% power for 1 minute, stir, then continue to melt in 15 second bursts at 50% power till the chocolate becomes smooth. Grasp each macaroon at the top and dip the wider base into the melted chocolate, twisting it into the chocolate and coating it about 1/4 inch up the sides.

Pull the macaroon up and let excess chocolate drip back into the bowl. Place the dipped macaroon onto a sheet of parchment. Repeat for remaining macaroons.

Once the macaroons are completely dry, store them in a sealed container in single layers divided by parchment or wax paper. Store at room temperature for up to 4 days, or in the refrigerator for 7 days or longer.

Recipe makes approximately 16 bite sized macaroons.

Source: 2022 Sisterhood Passover Recipe Exchange