

# Coconut Macaroons

## Ingredients:

- 1 package unsweetened coconut
- 4-5 egg whites
- 1-2 TB liquid sweetener (coconut nectar, maltitol)
- 2 tsp vanilla
- 8-10 oz dark chocolate

Preheat oven to 400

Mix all ingredients except chocolate together. Form golf-ball sized balls and place on lightly greased baking sheet

Bake until golden brown, roughly 15 minutes

While macaroons are baking, melt chocolate on low heat on stove.

Take macaroons out of oven, allow to cool for 10 minutes

Roll macaroons in melted chocolate, place in fridge to chill

Keep refrigerated