



Coconut Macaroons with Dark Chocolate Drizzle

Prep Time: 60 minutes

Cook Time: 20 minutes

Total Time: 80 minutes

Servings: 18

Serving Size: 1 macaroon

Ingredients:

- 1 (14-ounce) can coconut milk (full fat)
- ¼ cup honey or agave
- 2 cups unsweetened shredded coconut
- ½ teaspoon vanilla extract
- Pinch of salt
- 1 (3-ounce) dark chocolate bar

Directions:

1. Heat a small saucepan over medium-high heat, then pour in the coconut milk and bring to a boil, takes about 5 minutes. You will want to watch this pot closely as the coconut milk easily boils over. Whisk regularly during the heating time to prevent burning and boil over.
2. Reduce heat and bring coconut milk to a simmer, then add the honey or agave and whisk until completely dissolved.
3. Allow to simmer 30-45 minutes or until the liquid is reduced by half.
4. Remove from the heat and allow to cool completely (About 20-30 minutes).
5. Preheat oven to 300 degrees and line a baking sheet with parchment paper.
6. Combine shredded coconut, vanilla, salt, and 1 cup cooled sweetened condensed coconut milk* in a large bowl and mix well to combine. Reserve remaining condensed milk.
7. Drop batter by rounded tablespoons onto the lined baking sheet, mold gently if needed and bake for 20 minutes or until macaroons are lightly browned.
8. Allow to cool completely on a wire rack.
9. Melt chocolate and then one at a time, dip the bottoms of the cooled macaroons into about an 1/8 th inch of chocolate and then place back on the parchment paper for the chocolate to harden. You can also drizzle remaining chocolate over top the macaroons if you'd like to.

Tips and Tricks:

This recipe is very easy and mostly hands off – the majority of the time is spent cooking the coconut milk down to a sweetened condensed version. You can also make the condensed milk ahead of time and store in the fridge for up to 3 days.

*If you end up with a little more than 1 cup, use 1 cup for this recipe and add more if needed or save remaining for another small batch.

Nutritional Information Per Serving:

Calories: 165
Fat: 14.3 g
Cholesterol: 36.1 mg
Sodium: 165.1mg
Total Carbohydrate: 7.8 g
Dietary Fiber: 1.4 g
Sugars: 4.7 g
Protein: 4.9 g