

CHOCOLATE MACAROONS

Wheat-free Gluten-free Dairy-free

An indulgent take on this classic sweet treat.

Ingredients:

3 egg whites
½ cup caster sugar
2 ½ cups coconut (1/2 shredded & ½ desiccated)
1 cup dark chocolate (dairy-free if desired) broken into small pieces

Method:

Preheat oven to 150°C.

Beat egg whites until firm peaks form.

Add sugar ¼ cup at a time to the egg whites while still beating.

Fold in coconut and chocolate pieces with a metal spoon.

Spoon onto greased or lined tray and bake for 20 minutes or until golden.