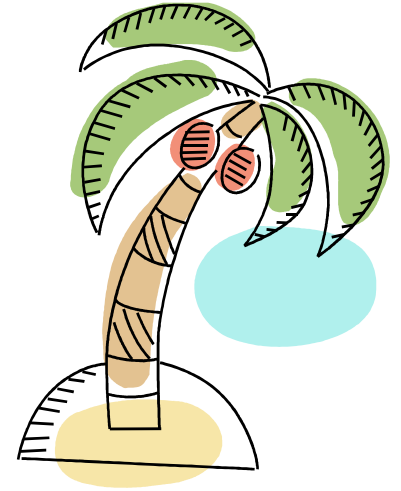




Coconut Chocolate Chunk Macaroons



Ingredients

- 3/4 Cup Granulated Sugar
- 2 1/2 Cups unsweetened shredded coconut
- 1/2 cup coarsely chopped semi-sweet chocolate
- 2 large egg whites
- 1 tsp pure vanilla extract
- Pinch of salt

Directions

1. Preheat oven to 325 degrees F. Line baking sheet with parchment paper.
2. In large bowl, combine sugar, coconut, egg whites, vanilla and salt.
3. Using your hands, mix well, completely combining ingredients.
4. Dampen hands with cold water. Scoop 1 1/2 teaspoons of batter onto prepared baking sheet to form mounds, space them about 1 inch apart.
5. Bake until golden brown, 15-20 minutes, rotate sheet about halfway through.
6. Cool cookies on wire rack.