

## **FLOURLESS MACAROONS**

**THIS RECIPE CAN EASILY BE DOUBLED:**

**½ CUP (1 STICK) UNSALTED BUTTER ROOM TEMP**

**¾ CUP SUGAR**

**1/8 TEASPOON SALT**

**1 TEASPOON VANILLA**

**3 LARGE EGGS**

**24 OUNCES SWEETED FLAKED COCONUT (ABOUT 6 CUPS FIRMLY PACKED)**

**6 OUNCES BITTERSWEET CHOCOLATE MELTED**

POSITION RACK IN CENTER OF OVEN; PREHEAT TO 325 DEGREES. LINE THREE LARGE RIMMED BAKING SHEETS WITH PARCHMENT PAPER. DEPENDING ON SIZE OF BATCH. YOU CAN USE ONE SHEET AT A TIME.

USING ELECTRIC MIXER, BEAT BUTTER IN LARGE BOWL UNTIL SMOOTH. ADD SUGAR AND SALT; BEAT UNTIL BLENDED. ADD VANILLA, THEN EGGS, ONE AT A TIME. MIX IN COCONUT. DROP BATTER ONTO SHEETS BY TABLESPOONFULS, SPACING 1 ½ INCHES APART.

BAKE MACAROONS, ONE SHEET AT A TIME, UNTIL GOLDEN ON BOTTOM AND BROWNED IN SPOTS, 25-30 MINUTES. COOL COMPLETELY ON SHEETS.

USING FORK, DRIZZLE CHOCOLATE OVER MACAROONS. CHILL ON SHEETS UNTIL CHOCOLATE IS FIRM, ABOUT 30 MINUTES.

### **VARIATIONS:**

**I USE MINI CHOCOLATE CHIPS IN THIS RECIPE  
YOU CAN USE 2 TEASPOONS GRATED ORANGE PEEL INSTEAD OF  
VANILLA**