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# Coconut Macaroons

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**1 package (14 oz) sweetened flaked coconut**

**2/3 cup sugar**

**6 tablespoons flour**

**1/4 teaspoon salt**

**4 egg whites**

**1/2 teaspoon vanilla extract**

**1/2 teaspoon almond extract**

**1 cup milk chocolate chips**

**2 tablespoons canola oil**

Preheat the oven to 325 degrees.

Line a large baking sheet with parchment paper.

In a large bowl, stir together the coconut, sugar, flour and salt.

Add the egg whites and extracts. Beat to blend.

Form the cookies, using about 1 1/2 teaspoon of dough for each. Arrange about two inches apart on the baking sheet.

Bake for 15 to 20 minutes or until the edges are golden and the cookies are just set. Do not overbake !! Remove to a wire rack to cool.

Melt the chocolate chips with oil in a small saucepan on low heat. Drizzle over the cookies.

Refrigerate for one hour before serving.

Yield: 24 cookies

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Per Serving (excluding unknown items): 1860 Calories; 79g Fat (37.3% calories from fat); 30g Protein; 269g Carbohydrate; 7g Dietary Fiber; 37mg Cholesterol; 892mg Sodium. Exchanges: 2 1/2 Grain(Starch); 2 Lean Meat; 16 Fat; 15 1/2 Other Carbohydrates.