

## Chocolate Macaroons

- 1 (7 ounce) bag sweetened flaked coconut
- 2 Tablespoons sugar
- 3 Large egg whites, at room temperature
- 2 (2 ounce) semi-sweet chocolate baking squares, melted
- 1 teaspoon vanilla extract
- 1 pinch salt

Preheat oven to 350 degrees. Line a baking sheet with parchment paper or foil; lightly coat with cooking spray (if using nonstick pans or liners, do not use cooking spray).

In large bowl, toss coconut with sugar until evenly coated. In a pan melt the chocolate; let cool slightly. In small bowl, combine egg whites, chocolate, vanilla and salt until blended. Add to coconut mixture; blend well with spatula.

On prepared baking sheet, form heaping table-spoonfuls of mixture into 15 mounds, 2 inches apart. Bake 15 minutes or until bottoms are golden and tops start to brown (centers will be slightly soft). Let cool 10 minutes on a baking sheet; remove with spatula to wire rack; let cool completely on rack. Best served the same day, but can be stored overnight in airtight container.