

# GERMAN CHOCOLATE MACAROONS

## Ingredients

(1) 14 ounce bag shredded sweetened coconut, about 5 1/3 cups

3/4 cup sugar

6 tablespoons all purpose flour or brown rice flour

1/2 teaspoon kosher salt

5 egg whites

1 cup finely chopped pecans

Topping Ingredients:

2/3 cup semi sweet or dark chocolate chips

1 tablespoon coconut oil

caramel sauce, homemade or store-bought

## Instructions

Preheat oven to 350 degrees. Line a baking sheet with parchment or a silicone mat. In a large bowl, stir together the coconut, sugar, flour, and salt. Add the egg whites and the pecans and mix well. Use a medium size scoop or rounded tablespoons to drop the macaroons on the prepared sheet, about 1 1/2 – 2 tablespoons worth in each.

Bake for 20-22 minutes, until the coconut is lightly toasted on the edges and golden brown on top. Remove from the tray and let cool completely on wire rack.

Place the chocolate and the oil in a glass bowl and microwave for 30 seconds at 50% power. Stir and repeat. Stir again and repeat in 15 second intervals until almost melted. Stir until completely smooth. Set aside for a few minutes.

Spoon about 1/2 a teaspoon of the room temperature (not hot!) caramel sauce over the top of each cooled macaroon. Drizzle with the melted chocolate. Place the macaroons in the refrigerator for at least 20 minutes before serving (to allow them to set) and then store in the refrigerator for up to a week. Enjoy!