

Peppermint Chocolate Macaroons

Ingredients:

3 cups shredded unsweetened coconut flakes

1/2 cup cacao powder – I used a mix of regular and extra dark cacao powder

1/2 cup honey

1/2 cup full fat coconut milk

1/2 teaspoon peppermint extract

1/4 teaspoon vanilla extract

1 egg white at room temperature

Dash of sea salt

Peppermint Chocolate Drizzle:

1/4 cup mint fudge flavored morsels or plain dark chocolate morsels

1 teaspoon coconut oil

Method:

Preheat oven to 325 degrees F and prepare cookie sheet/s with parchment paper.

Combine the first 6 ingredients in a medium to large bowl.

In a small bowl using an electric mixer, beat the egg white with a pinch of salt until soft peaks form when you lift the mixer out. This takes 1-2 minutes.

Fold the egg white into the coconut mixture. Continue mixing until fully combined.

Using a cookie scoop or tablespoon, scoop out balls of dough and pack them together tightly by pressing the shaper on the side of the bowl.

Place dough onto the parchment lined cookie sheet/s and bake for 30 minutes, rotating the tray/s after 15 minutes.

Cool on wire rack for 30 minutes.

Prepare drizzle: melt mint chocolate morsels and coconut oil in 50% power microwave for 30 second intervals, stirring after each interval until melted, combined, and thin enough to pipe or drizzle with a spoon.

Drizzle the tops of the cooled macaroons. Enjoy.

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