



## Coconut Macaroons

Makes 12 to 18

These moist, chewy macaroons are not only for holidays. If you're a coconut lover you'll want to make them all the time. They take only a few minutes to put together and keep extremely well. They do require two kinds of coconut, but that's where the perfect texture comes from. Traditional soft and fluffy sweetened coconut provides moisture and softness, while the crunchier unsweetened coconut amps up the flavor and texture, providing more chewiness. While I am usually a proponent of weighing ingredients, especially for cookies, I suggest you use volume measurements for the coconut, since the unsweetened varieties can really vary in weight depending on the shred and volume is more important here. There will be a bit more chocolate than you need, but I always like to have extra when drizzling. Any leftovers can be used again for your next baking project.

- 3 large egg whites
- 1/4 teaspoon kosher salt
- 1/2 cup/101g granulated sugar
- 1 tablespoon melted virgin coconut oil or neutral oil like safflower or grapeseed
- Scrapings from 1/2 vanilla bean (or 1/2 teaspoon extract, but not for Passover)
- 1 ½ cups shredded (flaked) sweetened coconut
- 1 ½ cups shredded (flaked) unsweetened coconut
- 2 tablespoons almond flour, matzo cake meal, potato starch, or all-purpose flour (but not the latter for Passover)
- 4 ounces/113.5g bittersweet chocolate, chopped
- Flaky salt, optional

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1. Heat oven to 325°F. In a medium bowl, whisk egg whites, salt, and sugar until creamy, thick, opaque, and pure white (see photo below). Whisk in the oil and vanilla, if using.

2. Fold in both coconuts and the flour, mixing well so the coconut is evenly moistened. At this point, the macaroons can be baked, but you can also refrigerate the mixture for several days.
  3. Use a small cookie scoop to portion the coconut mixture (a scant 1 ounce or 25 grams each) and squeeze together in a ball. Space out on a parchment-lined baking sheet, a few inches apart, for 3 rows of 3. Rough up the texture of each ball a little with your fingers (if desired). Repeat process with a second sheet pan, or bake in 2 batches.
  4. Bake for 25 to 30 minutes, until golden on the bottom and toasty all over. If baking two sheets at a time, switch the pans from back to front and top to bottom halfway through cooking. Let cool on baking sheets for a few minutes, then transfer to a cooling rack close together to cool completely. Keep the baking sheet handy.
  5. Melt the chocolate with the oil and stir well. Set the cooling rack over the parchment lined sheet pan and drizzle macaroons heavily with the chocolate. Let the chocolate set a little in a cool place or the refrigerator before topping with flaky salt.
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#### TIPS:

- Sweetened coconut may not be kosher for Passover, so depending on how strict you are, you can use all unsweetened coconut and increase the sugar by 2 tablespoons. The texture will be a little chewier.
- Most pure vanilla extracts are not kosher for Passover because they are alcohol-based and therefore fermented. Use the scrapings of half a vanilla bean, or use lemon, lime, or orange zest to flavor the macaroons instead.
- If making for Passover, use almond flour, coconut flour, matzo cake meal, or potato starch, but not all-purpose flour. One of these binders is necessary to prevent puddling.
- When whipping the egg whites: You aren't trying to turn them into a fluffy meringue, although that would work. You don't need a mixer; just whip until the egg white mixture becomes thick and opaque, like heavy cream (see below).
- You can use melted butter instead of coconut oil if you want, but I like the extra coconut flavor that you get with coconut oil.
- Where did I get my sprinkles, you ask? Why, I got them at Michael's, where they seem to have the best selection of anywhere. I don't see the exact color option I used (which are technically "nonpareils") online, but you'll find a selection of both in lots of fun colors and designs [here](#).