

Chocolate Macadamia Macaroons



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

From: www.tasteofhome.com

Makes 18

2c flaked coconut

1/2c macadamia nuts,
finely chopped

1/3c sugar

3T cocoa powder

2T all~purpose flour

pinch salt

2 egg whites, lightly
beaten

1T light corn syrup

1t vanilla extract

4oz semisweet chocolate,
melted

Preheat oven to 325. In a large bowl, mix together coconut, macadamia nuts, sugar, cocoa, flour and salt. Stir in egg whites, corn syrup and vanilla until well blended.

Drop by rounded tablespoons 2" apart onto greased baking sheets. Bake 15~20 minutes or until set and dry to the touch. Cool on baking sheets 5 minutes. Cool completely on wire racks.

When cooled, dip bottom of each cookie in melted chocolate, allowing excess to drip off. Place on waxed paper and let stand until set.

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