

Coconut Macaroons (S)

These delightfully delicate and delicious treats are one of the many wonderful recipes from Rashida's (Pearl & Serene's niece) cookbook, [Trim Healthy Future](#), page 269.

Makes: Multiple Servings

INGREDIENTS:

- 4 egg whites (from whole eggs)
- ½ tsp xanthan gum
- ½ tsp [TH Vanilla Natural Burst Extract](#)
- ½ tsp [TH Maple Natural Burst Extract](#)
- ½ cup [TH Gentle Sweet](#)
- ¼ tsp [TH Mineral Salt](#)
- 5 cups shredded unsweetened coconut flakes
- Coconut oil cooking spray



FOR THE CHOCOLATE DRIZZLE:

- 3 oz. on plan chocolate chips or 85% dark chocolate
- ¼ cup [TH Gentle Sweet](#)
- ½ tsp [TH Vanilla Natural Burst Extract](#)
- 2 Tbs. coconut oil

DIRECTIONS:

1. Preheat oven to 350°F. Line 1 large baking sheet with parchment paper and lightly spray with coconut oil.
2. Separate whites from yolks, add whites to a big bowl and then begin beating them with an electric mixer. Once they start to get poofy, slowly add the xanthan gum. Continue to beat until stiff peaks form. Gently fold in remaining ingredients.
3. Place mounds of about 2 tablespoons each onto the baking sheet. Bake for 14–16 minutes. Remove from oven and allow to cool off while you make the Chocolate Drizzle by melting everything in a small pot on medium-low heat.
4. Drizzle the Chocolate Drizzle over the macaroons and chill in the refrigerator (or freezer for a faster chilling process). Keep refrigerated.