

## Coconut Macaroons

<http://userealbutter.com/2009/07/03/coconut-macaroon-recipe/>

*from Martha Stewart's Cookies*

3/4 cup (175g) sugar  
2 1/2 cups (165g) unsweetened, shredded coconut  
2 large egg whites (75g)  
1 tsp vanilla extract  
pinch salt

### **chocolate glaze**

3 oz. heavy cream  
4 oz. semisweet chocolate, chopped  
2 oz. unsalted butter, cut into pieces, softened

**Bake cookies:** Oven 325°F. Set parchment paper on a large baking sheet. Mix all ingredients together by hand in a large bowl (this works better than a utensil – you want everything to be uniformly squishy and gooey). Wash hands off. Dip hands in cold water and shake off excess. Shape a mound or ball from 1-2 tablespoons of dough and set on parchment paper with an inch of spacing between each cookie. Bake 16-17 minutes, rotating the baking sheet after 8 minutes, until golden brown. Cool on a wire rack. When cooled, dip the tops of the macaroons into chocolate glaze. Makes about 18 cookies.

**Make glaze:** In a small saucepan over medium heat, bring heavy cream to boil. Remove from heat and add the chocolate, gently stirring until incorporated. Blend in the butter while still gently stirring (don't incorporate air). Temperature should be around 110-115°F.