

# Easy Coconut Macaroons

Makes about 18 cookies



VEGAN



VEGETARIAN



DAIRY FREE



## Ingredients

- 1 cup unsweetened shredded coconut
- 1 tablespoon flour
- 2/3 cup light canned coconut milk
- 1/4 cup maple or agave syrup
- 1/2 teaspoon vanilla extract
- Pinch of salt
- Optional: 1/3 cup dark chocolate chips (use vegan chocolate if you want this recipe to be vegan and dairy-free)

## Directions

1. Preheat oven to 350°F.
2. Combine all ingredients in a medium microwave safe bowl and microwave for 3 minutes, or heat in a saucepan over low-medium heat until firm enough to scoop into balls.
3. Scoop into balls using a melon baller or mini cookie scoop and place on an ungreased cookie sheet. Bake for 14-16 minutes or until light golden brown. Let cool before removing from cookie sheet.
4. Melt chocolate chips in small microwave safe bowl, heating for 30 seconds, stirring, and repeating until chocolate is melted. Dip cookies in chocolate and place onto parchment paper or wax paper. Let cool until chocolate has hardened.

## Notes

Mocha version: Add 1 tablespoon cocoa powder and 1 teaspoon instant coffee.

Full-fat coconut milk can also be used.

Instead of dipping, chocolate can also be drizzled over cookies

Recipe from Healthier Holiday Treats, Fall 2016