

"REINDEER NOSES"

Chocolate Coconut Macaroons

Makes about 24-30 macaroons

Ingredients:

4 oz	semisweet/bittersweet chocolate, chopped
3 large	egg whites
¼ cup	cocoa powder
¾ cup	granulated white sugar
¼ tsp	salt
1 tsp	vanilla extract
2 ½ cups	sweetened coconut (shredded or flaked)
24-30	red candies or maraschino cherries



Directions:

1. Melt chocolate over a saucepan of simmering water. Set aside
2. Meanwhile, in a large bowl, whisk together the egg whites, cocoa powder, sugar, salt, and vanilla extract. Stir in the coconut and melted chocolate, making sure the coconut is well coated. Cover and refrigerate for about one hour, or until firm
3. Preheat oven to 325 F
4. Use a tablespoon to place small mounds of the batter on baking sheets lined with parchment paper, spacing several inches apart. Round out the edges using a spoon or your fingers.
5. Add a candy "nose" to each macaroon by placing the candy or cherry firmly into their centers.
6. Bake for about 15 minutes or until the macaroons are shiny. Remove from oven and let cool on the baking sheet for about 10 minutes before sampling.

Notes:

- You can use red M&Ms, Smarties, jelly beans, cinnamon hearts, or even gumballs for the reindeer noses. Feel free to get creative.
- A delicious and nutritious twist on the recipe is to add oats in addition to the coconut. Simply ensure that the combined amount of coconut and oats totals 2 ½ cups.
- The original recipe (without oats) is gluten-free and can be made lactose-free (depending on the chocolate used)