

CHOCOLATE CHIP COCONUT MACAROONS – ALWAYS A HIT!

Ingredients:

1/3 cup flour
1/4 tsp. baking powder
1/8 tsp. salt
1 tbsp. butter
3/4 c. sugar
2 large eggs
1 tsp. vanilla
10 1/2 oz. (4 loosely packed cups)
coconut
6 oz. semi sweet chocolate chips

Bottom glaze - another 6 oz. chocolate
chips

Preheat oven to 325°. Sift together dry ingredients, set aside. Melt butter over low heat - set aside to cool but not harden. Meanwhile in small bowl add sugar to eggs and beat at high speed 'til almost white (5 minutes). On low speed add dry ingredients and beat only 'til incorporated.

Remove from mixer, fold in butter, vanilla and then fold in coconut and chocolate chips. Use well-rounded tsp. of each and place 1-1/2 inches apart on non stick foil lined baking sheets. Bake 18 minutes or 'til edges and some of the top is golden. Cool.

Glaze - melt 6 oz. chocolate chips and spread on bottoms of cookies and set on wax paper or non stick foil, chill briefly and pop them off and store airtight. Enjoy!!!

