**Chocolate Coconut Macaroons**

Makes approximately 16 macaroons

**Ingredients**

2 cups unsweetened shredded coconut

1/8 t. salt

1/3 cup coconut oil

1 t. vanilla

6 T sugar free maple syrup (Walden Farms recommended)

¼ cup chocolate chips

**Direction**

1. Preheat oven to 350 & line cookie sheet with parchment paper.
2. Heat coconut oil over low heat on stove top or microwave for 20 seconds at a time until no solids are visible.
3. Mix maple syrup with coconut oil and stir.
4. Add salt & shredded coconut to a medium size bowl and mix throughout.
5. Add in syrup and coconut oil mixture.
6. Add vanilla in with “wet” ingredient
7. Mix coconut and wet ingredients evenly so that all coconut is fairly coated.
8. Use small spoon or scoop to form small “cookies.” (cookies should be about 2 inches in diameter and ½ inch high). It is helpful to flatten the cookie so that it gets heated through evenly.
9. Bake for about 8 minutes or until edges begin to brown.
10. Let cookies cool for 30 minutes. Meanwhile heat up chocolate chips in microwaveable dish for 30 seconds at a time.
11. Once chocolate is heated through, drizzle over cooled macaroon “cookies” and let them firm up a bit.

[**Nutritional Data Disclaimer**](https://www.onceuponachef.com/recipes/coconut-macaroons.html)

Varying factors such as product types or brands purchased, natural fluctuations in food, and the way ingredients are processed change the effective nutritional information in any given recipe. Furthermore, different online calculators provide different results depending on their own nutrition fact sources and algorithms. To obtain the most accurate nutritional information in a given recipe, you should calculate the nutritional information with the actual ingredients used in your recipe, using your preferred nutrition calculator.