

CHOCOLATE DIPPED MACAROONS

MAKES 2 DOZEN

2/3 cup sugar, granulated
1/2 tsp almond extract
6 TBS A/P flour
1 pkg semi-sweet baking chocolate, melted
1/4 tsp salt
4 egg whites
5 1/2 cups Snowflake Coconut

Preheat oven to 325 degrees F. Mix coconut, sugar, flour, and salt in large bowl. Stir in egg whites and almond extract. Blend well. Drop of tablespoonfuls onto greased and floured cookie sheet. Bake for 20 minutes or until edges are golden brown. Remove from cookie sheet to wire rack. Cool completely.

Dip cookies halfway into melted chocolate. Let stand at room temperature or refrigerate for 30 minutes until chocolate is firm. Store in tightly covered container up to 1 week.