

Salt and Serenity

Raspberry Coconut Macaroons

Adapted from the Driscoll's Berry website

Makes 24 macaroons

170 grams raspberries
50 grams (1/4 cup) white sugar
140 grams egg whites (about 4 large egg whites)
198 grams (1 cup) white sugar
452 grams (4 cups) unsweetened shredded coconut.
1 teaspoon kosher salt
1 teaspoon vanilla extract
170 grams bittersweet chocolate, finely chopped
1 teaspoon coconut oil
24 whole raspberries, for garnish (optional)

1. Preheat oven to 325°F. Line 2 baking sheets with parchment paper.
2. Place 50 grams of sugar and 170 grams raspberries in a medium sized mixing bowl. Mash with a fork or potato masher until the berries are broken down. Set berry mixture aside while you prepare the next step.
3. Place unsweetened coconut in the food processor and pulse about 15-20 times. This will help the macaroons hold together better.
4. Using a stand mixer fitted with the whisk attachment, or a handheld electric mixer, whisk egg whites and 1 cup of sugar until foamy, about 2 minutes.
5. Add raspberry puree, coconut, salt and vanilla. Mix until well combined.
6. Scoop 2-Tablespoon sized macaroons onto prepared baking sheets. Pack the mixture firmly into the scoop. Press and pat the sides and top of the macaroons with your fingertips to ensure that they stay together and don't crack while baking.
7. Bake for 15 minutes. Rotate position of trays and bake for a further 15 minutes. Place baking sheets on a cooling rack and allow to cool completely.
8. While cookies are cooling, place bittersweet chocolate and coconut oil in a microwave safe bowl. Set microwave for 2 minutes at 50% power. Stir chocolate for 1 minute. If not completely melted, heat for an additional 15 seconds, at 50% power. Never microwave chocolate at full power. It will scorch.
9. Once macaroons are completely cool, dip the bottom of each cookie in melted chocolate. Drizzle top of macaroons with remaining melted chocolate. Top with raspberries if desired.
10. Chill macaroons in fridge until chocolate is set. Macaroons will keep in freezer for up to a month or in the fridge for about a week.