



SALTED CHOCOLATE DIPPED CRANBERRY MACAROONS

Chef's Selections, Gluten Free, Sweets

Sea Salt

Difficulty Level: ●●○○○

Prep Time: 5 minutes

Cook Time: 15-20 minutes



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Ingredients

3 cups	coconut, sweetened (shredded)
4	egg white
1/2 cup	sugar
1 cup	dried cranberries
2 cups	dark chocolate chips
1/2 tsp	Le Saunier de Camargue Fleur de Sel or La Baleine Coarse Sea Salt

Preparation

1. Preheat oven to 350 °F/180 °C.
2. Spread coconut on rimmed baking sheet; toast 5 minutes, stirring once. Cool slightly.
3. Whisk together egg whites and sugar until frothy. Fold in coconut and cranberries.
4. Use a scoop, 2 tbsp (30 mL), or drop spoonfuls onto cookie sheet; flatten slightly.
5. Bake 15-20 minutes until golden. Cool on baking sheet 5 minutes before transferring to cooling rack.
6. Melt chocolate chips in microwaveable bowl 1 minute, stirring well after 30 seconds. Add 30 second increments until melted when stirred.
7. Dip cookies in chocolate. Let chocolate set slightly before sprinkling with Le Saunier de Camargue Fleur de Sel.

Servings: 24 cookies, 2 inch (5 cm) diameter

Per 1 cookie (35 g) | Calories 190 | Fat 10 g | Carbohydrate 26 g | Protein 2 g