



Chocolate Dipped Macaroons

Ingredients:

- 1 1/3 Cup of sweetened coconut flakes
- 1/3 cup of sugar
- 2 Egg whites
- 1-2 Tablespoons of potato starch
- 1 Teaspoon Vanilla
- A pinch of salt
- 3-4 ounces of fine kosher for Passover chocolate melted (to dip baked and cooled macaroons)

Directions:

- Preheat oven to 325 degrees
- Combine ingredients in a mixer then scoop or shape into 1 ounce rounds
- Place on lined or sprayed baking sheet
- Bake for 18-20 minutes until browned
- When cooled, dip in chocolate and let them cool to form a thin shell