Double Chocolate Macaroons

It is a tradition in my family to bake Christmas cookies every year. My mom and I get together and spend 1 whole day baking all of our favorite cookies to give away as gifts and put out at our Christmas parties. This year when she asked me about baking cookies I had a hard time saying yes. So, I decided to compromise. I baked a few of her favorites for her to give to her friends and we baked a few new "clean" cookie recipes for me to share with my friends. I baked 2 different kinds of cookies and the Double Chocolate Macaroons turned out fabulous but the Chocolate Hazelnut Biscotti was a bust! So here's my recipe to share with you! Super rich and totally dreamy!

Preheat oven to 350 degrees. Line large baking sheet with parchment paper. In a small microwave safe bowl, melt 3 o chocolate in microwave on high for 45 seconds. Stir and continue to microwave on high for 15 second intervals, stirring after each, until melted. Set aside and cool. In a large bowl, whisk coconut, cane juice, cocoa powder and salt until well blended. Stir in melted chocolate until just combined.

In a small bowl, whisk egg whites and vanilla and almond extracts until combined. Add egg white

mixture to coconut mixture and stir until well blended. Scoop level 1 tbsp and pinch into a low pyramid shape; transfer to baking sheet. Repeat with remaining batter making 24 macaroons. Bake for 14 to 15 minutes, until outer layers are firm, bottoms are lightly browned and centers remain soft. Remove from oven and let cool on baking sheet for 5 minutes, then transfer to a wire rack to cool.

In a microwave safe bowl, melt remaining 5 oz chocolate in microwave for 45 seconds. Stir and continue to microwave in 15 second intervals, stirring after each, until melted. Carefully holding each macaroon upside down by its base, dip peaks into chocolate. Place on a parchment lined baking sheet in the refrigerator until chocolate is set, about 30 minutes. Then store in an airtight container in refrigerator for up to 3 days.