

Peppermint Dark Chocolate Drizzled Coconut Macaroons

Ingredients

- 1 14-ounce package of flaked or shredded coconut
- $\frac{2}{3}$ cup egg white (I used 4 large), at room temperature
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{2}{3}$ cup granulated sugar
- 1 $\frac{1}{4}$ teaspoons vanilla extract
- $\frac{1}{8}$ teaspoon coconut extract, optional
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{2}$ cup dark chocolate chips
- 1/4 teaspoon peppermint essence
- 1/4 cup cream

Preparation

1. Position a rack in the middle of the oven, and preheat it to 325°F.
2. Line 2 baking sheets with parchment paper
3. On a large rimmed baking sheet, toast coconut for 10 to 14 minutes, stirring every 3 to 4 minutes to redistribute, until just pale golden brown all over. Let cool.
4. In a large grease-free bowl with mixer on low speed, beat together the egg whites and the cream of tartar until frothy, then raise the speed to medium and beat until the mixture is opaque and forms soft peaks (about 1 $\frac{1}{2}$ minutes).
5. Gradually raise the speed to high and, 2 tablespoons at a time, add the sugar; beat for 20 seconds after each addition.
6. Add the vanilla, coconut extract (if using), and salt and beat until the mixture stands in glossy peaks (about 1 minute longer).
7. Fold in the coconut until evenly incorporated.
8. Using a medium cookie scoop, drop spoonfuls into 2-inch mounds, spacing about 2 $\frac{1}{2}$ inches apart on the baking sheets.
9. Bake on the middle rack for 14 to 18 minutes, until lightly tinged with brown on top and barely firm when lightly pressed at the edges.
10. Set aside to firm up slightly. Then using a spatula gently transfer to a rack to cool completely.
11. While cookies are cooling, make the chocolate drizzle by placing the chocolate chips, peppermint essence and cream in a saucepan and placing it over a medium-low heat. Gently heat until the chocolate is melted and the mixture comes together.
12. Place chocolate in a piping bag with a small tip attached and drizzle it over the cookies, or you could just use a spoon (or just dip the top or the bottom of the cookie in the chocolate mixture).

Recipe from Simply Sensational Cookies by Nancy Baggett