

# Mix It Up! with Gina

## Gina's Recipe of the Week

### Chocolate Dipped Macaroons

It may not seem like it, but Spring has arrived! For a delicious Spring Holiday treat, try my Chocolate Dipped Macaroons. They're very easy to make and share with your loved ones. You can dip the bottom or cover them completely in your favorite type of chocolate. I like to sprinkle some sea salt on top of the macaroons to give it a sweet and salty taste. Enjoy! - Gina



Prep Time: 20 mins | Ready in: 50 mins | Servings: Makes 25-30 macaroons

### Mix It Up...

**Preheat oven to 325 degrees F. Cover 2 baking sheets with parchment paper.**

**Mix the 3½ cups of coconut, ¼ cup of cake meal and ¾ cup of sugar in a bowl. Add 2 large eggs and 1 egg white. Mix with a wooden spoon until well blended.**

**Gently shape about 2 teaspoons of the dough into small round balls. Set on baking sheet leaving about 2 inches between each cookie.**

**Bake for 25 minutes. Macaroons should be a golden color. Let cool.**

**In a microwaveable dish, add pieces of bittersweet chocolate, semi-sweet chocolate and 2 tablespoons of sugar. Put in the microwave for 1 minute. If the chocolate is not fully melted yet, continue to put it in the microwave for 1 minute increments, stirring in between and rotating the bowl if necessary. The chocolate should be smooth and shiny and completely melted. Let chocolate cool slightly.**

**Holding the macaroon with two fingers, dip the bottom in the chocolate or with a spoon, cover the entire macaroon with chocolate. Place onto wax paper to set.**

### Ingredients

- 3½ Cups Unsweetened Shredded Coconut
- ¼ Cup Cake Meal
- ¾ Cup Sugar
- 2 Large Eggs
- 1 Egg White
- 3 oz. Bittersweet Chocolate
- 3 oz. Semi-Sweet Chocolate
- 2 Tablespoons Sugar

**Stop by Foodtown to pick up all of your ingredients to make this delicious treat!**

