**STELLA'S COCONUT MACAROONS**

**(Yield: 3 1/2 - 4 Dozen)**

**Ingredients**

1 Cup Egg Whites (about 6-7 large eggs)

2 1/2 C Sugar

2 TBS Honey

2 tsp Vanilla Extract

15 ounces Shredded Sweetened Coconut

1 1/4 C Cake Flour, sifted

1 Cup of LOVE

8 ounces Chocolate

(can be bittersweet, semi-sweet or dark)

**Instructions**

Whisk together egg whites, sugar, honey and vanilla extract in a large stainless steel mixing bowl.

Put the bowl over a pot of simmering water. Heat the mixture, whisking occasionally, until it is the temperature of warm bath water (this may take 10-15 mins).

Remove the bowl from the heat and fold in the coconut, the flour and the LOVE!

Refrigerate the dough until firm.

Preheat oven to 300 degrees.

Line a baking sheet with parchment paper

Mold dough into one inch balls and put the cookies several inches apart on pan.

Bake for approx 20 minutes, until golden brown.

Allow macaroons to cool on pan for 10 minutes and then remove to cooling rack.

Line another baking sheet with parchment.

Melt chocolate in either a double boiler or very carefully in microwave safe bowl.

With a knife, spread a thin layer of chocolate on the bottom of each macaroon.

Place cookies chocolate-side down on parchment lined baking sheet.

Refrigerate the macaroons one hour, until the chocolate hardens. ENJOY!