



CHOCOLATE COCONUT MACAROON COOKIES

By Dr. Cindy Tanzar
(Special Occasions)

We really love these cookies. They aren't sweet like a traditional macaroon, but they have great flavor with a softer middle and crunchier exterior. They are more like the consistency of a cake donut hole. This recipe is adapted from [Ruled.me](#). After the cookies have cooled, they are best stored in the fridge or freezer to maintain freshness. When baking with alternative sweeteners (xylitol, erythritol – including Swerve, and powdered stevia), the products seem to dry out quickly if not refrigerated, plus the flavors seems to meld, negating the “cooling” after taste.

Makes 16 cookies.



INGREDIENTS

- 1 cup almond flour
- 3 Tbs. coconut flour
- 1/4 cup cocoa powder
- 1/2 tsp. baking powder
- 1/3 cup erythritol or Swerve



1/3 cup unsweetened shredded coconut
¼ tsp. pink Himalayan salt
2 large pastured eggs, room temperature (important!)
1/4 cup organic virgin coconut oil, melted
1 tsp. pure vanilla extract

INSTRUCTIONS

Preheat oven to 350°F. Mix together all dry ingredients. Add wet ingredients and mix together well.

Roll into balls with hands and place on a Silpat or parchment-lined baking sheet. Bake for 15 minutes – do not overbake.