

MARLEY SPOON



Chocolate-Dipped Coconut & Almond Macaroons:

Perfect for Passover

 1,5h  2 Servings

Coconut macaroons dipped in chocolate—need we say more? Here we double the flavor by using two types of shredded coconut, which creates the perfect soft and chewy texture, along with crunchy almonds to coat the bottoms. Decorating the macaroons with chocolate ganache is almost as fun as eating them, so don't be surprised if they disappear before your eyes. (2p serves 15; 4p serves 30)

What we send

- 2 (1 oz) sliced almonds ³
- 5 oz granulated sugar
- 1.15 oz almond butter ³
- 2 (1 oz) unsweetened shredded coconut ³
- 4 oz shredded sweetened coconut ³
- 3 oz chocolate chips ^{4,5}

What you need

- 2 large eggs ¹
- kosher salt
- neutral oil
- vanilla extract
- matzoh meal ²
- coarse salt (optional)

Tools

- 2 rimmed baking sheets
- parchment paper
- hand-held electric mixer

Cooking tip

To separate an egg, crack egg into a small bowl and use the shell or a spoon to scoop out the yolk.

Allergens

Egg (1), Wheat (2), Tree Nuts (3), Milk (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 190kcal, Fat 11g, Carbs 21g, Protein 2g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center.

Spread **almonds** on a rimmed baking sheet and roast on center rack until golden, about 10 minutes (watch closely as ovens vary). Line a 2nd rimmed baking sheet with parchment.

Separate **2 large eggs**; transfer whites to a medium bowl (save yolks for own use).



4. Make ganache

While **macaroons** cool, in a small microwave-safe bowl, combine **chocolate chips** and **1 tablespoon each of oil and water**. Microwave until melted, about 1 minute (watch carefully); whisk until smooth. Set **ganache** aside to cool until slightly thickened, 5-10 minutes.



2. Make batter

To bowl with **egg whites**, add **all of the sugar, almond butter**, and **¼ teaspoon salt**. Whip with an electric mixer on high until thick, creamy, and pale, about 2 minutes. Whip in **1 tablespoon oil** and **1 teaspoon vanilla**. Gently fold in **both types of shredded coconut** and **2 tablespoons matzoh meal** until evenly combined.



5. Decorate macaroons

Working one at a time, dip **macaroon bottoms** in **chocolate ganache** to thinly coat, then press **toasted almonds** to coat bottoms. Set on reserved parchment-lined baking sheet and repeat with remaining macaroons.



3. Bake macaroons

Scoop rounded tablespoonfuls of **macaroon batter** onto prepared baking sheet, each about 2-inches apart.

Bake on center oven rack until bottoms are golden and macaroons are toasted all over, 20-25 minutes. Cool on baking sheet for 5 minutes, then transfer to a wire rack. Reserve prepared baking sheet for step 5.



6. Finish & serve

To **remaining chocolate ganache**, stir in **1 teaspoon warm water** at a time until chocolate is runny (about 2 teaspoons). Using a spoon, drizzle **ganache** over **top of the macaroons** and sprinkle with **coarse salt**, if desired. Set **macaroons** aside to set **chocolate** before serving, about 20 minutes. Enjoy!