

Coconut Macarons

Ingredients:

- 2 large egg whites
- ¼ cup honey
- ¼ teaspoon sea salt
- 2½ cups unsweetened coconut flakes

Directions:

1. Whisk egg whites to stiff peaks with a hand blender.
2. Gently whisk in honey and salt. Fold in coconut flakes.
3. Place bowl in fridge to chill for 30 minutes.
4. When ready to bake, Preheat oven to 350 degrees F.
5. Fill a melon baller with batter (firmly packed)
6. Release batter onto a parchment paper lined baking sheet, and bake for 10-12 minutes, or until macarons are golden brown.