

## Chocolate Chunk Macaroons



- ¼ cup sugar
- 2½ cups unsweetened shredded coconut
- 2 large egg whites
- ½ cup semisweet chocolate chunks (about 3 oz.)
- 1 tsp. vanilla extract
- Pinch of salt

Heat oven to 350 degrees. Line a baking sheet with parchment paper or silicone mat. In large bowl, combine sugar, coconut, egg whites, chocolate chunks, vanilla and salt. Use your hands to mix well, completely combining ingredients. Dampen hands with cold water. Form 1½ Tbs. of mixture into a loose haystack shape and place on prepared baking sheets. Repeat with remaining mixture, placing macaroons about 1 inch apart.

Bake until golden brown, about 15 to 20 minutes. Remove baking sheet from oven to a wire rack and let macaroons cool slightly on baking sheet. Best served warm from oven, but can be stored in airtight container for up to 3 days; leave in warm place for 1 hour before serving to allow chocolate to soften.

*Martha Stewart Living*