

Chocolate Covered macaroons

macaroons ingredient list

4 3/4C. shredded coconut
(unsweetened)
2 C. almond flour
1/3 C. pure coconut oil
3/4 tsp. salt
1 tsp. vanilla
3/4 C. agave*
1/2 C pure maple syrup*

chocolate sauce ingredient list

1/4 C maple syrup
1/4 C agave
1/2 C cocoa powder
(use non-dutch processed)
1/4 C pure coconut oil



preparation

Put all the ingredients in a bowl and mix very well with your hands. Scoop with a cookie scoop or use two spoons to make dollops. Set aside and make the Chocolate Sauce by blending all chocolate sauce ingredients in a bowl.

Pour the sauce over the top of the macaroons and put in the fridge so the chocolate sauce can set up.

These taste extra great out of the freezer, as well!

notes

*You can use all maple syrup instead of the agave/maple syrup combo, in both the macaroons and the chocolate sauce

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