

Raw Chocolate Macaroons

This recipe was adapted from www.happyfoody.com. These macaroons would make Bubbie proud!

- 3 cups dried, unsweetened coconut flakes
- 1 ½ cups raw cacao powder
- 1 cup pure maple syrup
- 1/3 cup coconut oil, melted
- 1 tablespoon pure vanilla extract
- ½ teaspoon sea salt

In a large bowl, combine all the ingredients and stir well to combine.

Using a small ice cream scoop, your hands or a big tablespoon, spoon rounds of the dough onto a plate or cutting board to freeze.

For blonde macaroons: replace the cocoa powder in the recipe with an equal amount of fine almond flour. They are just as much of a hit!