

Auriga Wine Cellars

October 2006 Wine Club Recipe



Pairs well with the
2004 Zinfandel Port

Total Time: 45 Minutes or less
Makes approximately 18 cookies

Chocolate Coconut Macaroons

Ingredients

3 ½ cups (14 Oz) sweetened flaked coconut - divided in half
1 cup sliced almonds
½ (4 oz) sweetened condensed milk
½ tsp almond extract
3 egg whites
1 tbsp sugar
Pinch of salt
Warm melted – bittersweet chocolate 8 oz – using the microwave to melt this works well – around 3 minutes on high, stirring in between

Directions – Step 1

1. Position rack in middle of oven and preheat to 350 degrees
2. Line 2 baking sheets with parchment paper
3. In one of the baking sheets combine 1 and ¾ cups coconut and all of the almonds
4. Bake stirring occasionally until golden – approximately 12 minutes - remove from oven and cool

Leave oven set at 350

In large bowl combine

1. 1 cup toasted almonds and coconut mixture
2. ½ (4 oz) sweetened condensed milk
3. ½ tsp almond extract

Step 2

In another large bowl

1. Beat egg whites with sugar and salt until soft peaks form
2. Fold egg whites into coconut mixture
3. Spray parchment lined pans with non-stick spray such as Pam
4. Using large spoon form mounds 2 inches in diameter spacing 2 inches apart
5. Bake until golden approx 10 min

Transfer to rack and cool completely

Dip cookies in melted choc and place on parchment lined pan

Refrigerate cookies for 10 min to set choc

Serve with Auriga Zinfandel Port or seal in air tight container or can be frozen for up to 2 months