

Vanilla Bean Macaroons

Makes 12-14 large macaroons

Prep Time: 15 minutes Cook Time: 25 to 30 minutes

Ingredients:

1 cup raw almonds, ground into a fine meal

1 1/2 cups unsweetened shredded coconut

1/2 tsp plus 1/8 tsp fine sea salt

1/2 tsp ground cinnamon

1/3 cup maple syrup

1/4 cup Coconut butter

1 tsp pure vanilla extract

1 vanilla bean, seeds scraped, or 1/4 tsp pure vanilla bean powder

Directions:

Preheat oven to 275 degrees F. Line a baking sheet with parchment paper.

In a large bowl, stir together the almond meal, shredded coconut, salt, cinnamon, maple syrup, melted coconut butter, vanilla extract and vanilla bean seeds until thoroughly combined.

With a 2 Tbsp cookie scoop (or ice cream scoop), scoop a ball of dough and pack it in so the top is flat. Place the dough on the lined baking sheet. Repeat using the rest of the dough, setting the macaroons about 2 inches apart on the baking sheet.

Bake for 15 minutes, then rotate the pan and bake for 10 to 15 minutes more, until the macaroons are a bit golden around the edges.

Let cool on the baking sheet for 10 to 15 minutes, then transfer to a cooling rack to cooling rack to cool completely.

