03/19/10 - Passover Chocolate Coconut Cookies

I was messing around with some leftover egg whites,and I came up with this recipe. It is so easy and they are very light and keep well. Try this.

6 egg whites (I used extra large eggs)

Pinch of salt

1 cup sugar

12 ounces of ground coconut, unsweetened

9 ounce package of semisweet chocolate chips

Preheat an oven to 300º. Line three baking sheets with parchment paper.

Melt the chocolate chips in the top of a double boiler or bain marie. When the chocolate is melted, remove the bowl from the double boiler and set aside for a moment while you whip the egg whites. In the bowl of a stand-mixer or you could use a hand held mixer, whip the egg whites with a pinch of salt until soft peaks are forming. Add the cup of sugar gradually while continuing to beat the egg whites until stiff and glossy. Gently fold in the coconut, and then fold in the slightly cooled chocolate.

Place the batter by mounded spoonfuls on the prepared baking sheet. Bake for about 20 minutes in the oven. Remove and cool the cookies. Store them in airtight container for u

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