

Passover Recipes – JMIG Spring 2016 Newsletter Supplement

Desserts

Chocolate Pecan Macaroons

Ingredients:

2 ½ cup coconut
3 egg whites
½ cup sugar
½ cup chocolate chips
1 tsp. vanilla
¼ cup chopped pecans

Directions:

Mix all ingredients together. Place parchment paper on cookie sheets and spray with Pam.
Take a small amount of batter and place on parchment...kind of like a haystack. Can be any size you like.
Bake 350°F until brown. Wait for them to cool before taking off parchment.
They are to die for. Like eating a hot almond joy bar.

Submitted by: Abby Seeb, RD