

Gluten Free Mocha Macaroons

By: Carol Kicinski

These macaroons are naturally and simply gluten-free cookies. They require no flour just egg whites and nut meal or coconut. This recipe make around 24 macaroons.

Ingredients

2 egg whites - unbeaten
1 ½ cups of powdered sugar
1 cup ground almonds
3 tbsps cocoa powder - light or dark
1 tbspn instant ground espresso or coffee granules
Pinch of salt
1 tspn vanilla

Method

Pre-heat the oven to 400 degrees.

Prepare 2 baking sheets with either parchment paper or Silpat Mats

Put all the ingredients in a mixing bowl and mix until well blended. If you have a sticky, gooey, chocolaty mess, then its perfect.

Wet your hands with water and pull up a ball the size of a small walnut and place on prepared pans, leaving at least one inch between each cookie. You will probably have to wet your hands quite often.

Bake the macaroons for 11 minutes. They will still seem a bit squishy when done, but they will harden up a little as they cool and you want the inside to remain chewy.

Don't worry if the bottoms of the cookies look a bit sticky.

Let cool on the pan for about 1 or 2 minutes before removing to a rack to finish cooling.

Makes about 24 depending on size.