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CHOCOLATE MACAROONS

- 1/4 Cup Cold Water
- 4 Egg Whites, Beaten
- 2/3 Cup Sugar
- 2 Teaspoons Vanilla
- 1/2 Teaspoon Salt
- 1 Tablespoon Cake Flour
- 2 Ounces Chocolate, Melted
- 2 1/2 Cups Coconut

DIRECTIONS

1. Add cold water to egg whites and beat until stiff but not dry.
2. Add sugar and vanilla and continue beating.
3. Sprinkle salt and flour over egg whites and blend carefully.
4. Fold in melted chocolate and coconut.
5. Drop by teaspoons onto smooth parchment covered baking sheet.
6. Bake in a 325 degree oven for 30 minutes.