

Susan Kissel's Breadfruit Macaroons



Ingredients

¼ cup breadfruit flour (slightly toasted)
¾ cup white sugar
¼ teaspoon salt
4 egg whites
1 teaspoon vanilla
4 cups shredded coconut
¼ cup sliced almonds
10 oz chocolate (for decorating)

Directions

Preheat oven to 350 degrees F
Sift breadfruit flour, sugar and salt together
Line the baking sheet with parchment paper
Whisk egg whites until stiff peaks form
Carefully fold in the flour mixture
Fold in the vanilla and coconut
Scoop and drop the batter into mounds on the cookie sheet
Large cookies use a tablespoon
small cookies use a teaspoon
Bake until golden brown, 15 to 20 minutes
Let cool
Decorate using melted chocolate
Drizzle with a fork, or dip the macaroons directly into the melted chocolate

