

## Chocolate Crispy Rice Macaroons

Moosewood Desserts Cookbook

Makes 36 macaroons

### INGREDIENTS –

3 ounces semi-sweet chocolate  
2 egg whites  
Pinch of salt  
 $\frac{3}{4}$  cup sugar  
1 teaspoon vanilla extract  
1  $\frac{1}{2}$  cups unsweetened shredded coconut  
1  $\frac{1}{2}$  cups crispy rice cereal

### TO MAKE –

Preheat oven to 350 degrees.

Generously oil baking sheets or line with parchment paper.

Melt chocolate in double boiler over low heat or microwave. Set aside to cool slightly. Meanwhile, with a whisk or electric mixer, whip together egg whites and salt until peaks form. Gradually beat in the sugar until completely incorporated into whites. The mixture should be glossy. In another bowl, combine the melted chocolate, coconut and crispy rice cereal. Fold in beaten egg whites until mixture is evenly colored. With a tablespoon, drop spoonfuls onto baking sheets, spacing 1 inch apart. Each cookie should be 1  $\frac{1}{2}$  inches in diameter. Bake until the macaroons are firm and dry on the surface, about 15 minutes. Remove from oven and remove from baking tray, placing on a cooling rack.

### NOTES –

- I use a 2 tablespoon measuring spoon and that works well to this recipe.
- It is easier to first mix the shredded coconut and rice crispy cereal – then add the rest of the ingredients.
- Watch the oven carefully – it is very easy to burn the bottoms of these macaroons – I have found that my oven runs hot so I have adjusted the timing closer to 10 – 12 minutes.

## Background

I discovered these Chocolate Crispy Macaroons in Moosewood Cookbooks *Moosewood Restaurant Book of Desserts* (published 1997) around 2002 and have been making them ever since. I am not a baker but I find these are easy to make and people seem to really like them. They keep about a week in a sealed container and freeze very well. They add nicely to a holiday cookie platter. Because these cookies are so light in weight, they make a great cookie to ship to someone far away. I love these macaroons and will continue to make them for many years to come!