

Chocolate Covered Golden Macaroons

Ingredients:

Macaroons:

- 1-1/2 cups shredded coconut
- 1 tsp Botanica Turmeric Golden Mylk powder
- 1 tbsp maple syrup
- 1/2 tbsp coconut oil
- 1/4 tsp pure vanilla extract
- pinch sea salt

Chocolate Coating

- 1/2 cup cacao butter
- 1 tbsp maple syrup
- 1/4 cup cacao powder
- 1/2 tsp vanilla extract
- pinch salt

Directions:

1. Line a large plate with parchment paper.
2. Add coconut and turmeric milk powder to a food processor.
3. Process on high until a paste forms, about 1-2 minutes, stopping to scrape the sides as necessary.
4. Add remaining ingredients and pulse to combine.
5. Scoop mixture and pack into a teaspoon. Transfer each one to your parchment lined plate, until all batter is used.
6. Transfer plate to freezer and allow to chill for minimum 20 minutes.
7. Meanwhile, make chocolate.
8. Melt cacao butter in a double boiler over medium heat.
9. Once melted, whisk in cacao powder, maple syrup, vanilla extract, and salt.
10. Whisk to combine and then take off heat.
11. Pour chocolate into small bowl and add macaroons. Cover them completely in chocolate, remove with a spoon, and put back in the freezer until completely cooled.
12. Serve at room temperature or straight from the fridge.

Notes:

- To make a quicker chocolate coating, simply melt dark chocolate chips in a double boiler