

Lemon Coconut Macaroons

Ingredients:

1 1/2 cups shredded coconut
1/4 cup almond flour
2 tbsp solid coconut oil
1/4 cup pure maple syrup
1 1/2 tbsp fresh lemon juice
Zest from 1 large lemon
Pinch of sea salt
1 tsp alcohol-free vanilla extract

Directions:

Preheat oven to 350F. Line a baking sheet with parchment paper.

Add all the ingredients to a food processor and pulse a few times until the mixture is uniform and the coconut shreds are smaller but still noticeable.

Using a cookie scoop, scoop out firmly-packed balls of coconut mixture and place them on the baking sheet.

Bake in the oven for 12-14 minutes, until golden on the bottom. Remove from the oven and cool completely on a cooling rack.

Makes: 12-16 cookies