



Coconut Macaroon Brownies (Passover)

Makes: 24 squares

Prep Time: 20 minutes Bake Time: 30 minutes

Total Time: 1 hour 50 minutes

Brownie Layer:

- 8 ounces dark chocolate bar (70% cacao), coarsely chopped
- 1 cup unsalted butter or coconut oil (8 ounces)
- 4 large eggs
- 1 cup granulated sugar
- 1/4 cup packed light brown sugar
- 2 tbsp unsweetened cocoa
- 1 tbsp vanilla extract
- 1 tsp Kosher salt
- 1 tsp instant espresso granules
- 1 cup coconut flour (about 4 ounces)
- 1 cup milk chocolate chips

Macaroon Layer:

- 4 large egg whites
- 3/4 cup granulated sugar
- 1 & 1/2 tsp vanilla extract
- 1/2 tsp Kosher salt
- 4 cups (12 ounces) unsweetened finely shredded coconut

Brownie Layer:

Line a 13- x 9-inch baking pan with parchment paper, leaving overhang on all sides. Set a medium metal bowl over a small saucepan of simmering water. Place dark chocolate and butter in bowl, and cook, stirring occasionally, until melted and smooth, about 10 minutes. Remove from heat.

Whisk together eggs, granulated sugar, brown sugar, cocoa, vanilla, salt, and espresso granules in a large bowl until smooth. Whisk in warm chocolate mixture until smooth. Fold in coconut flour until just combined, and fold in chocolate chips. Transfer batter to prepared pan; spread in an even layer. Refrigerate 1 hour.

Macaroon Layer:

Preheat oven to 375°F. Beat egg whites with a stand mixer fitted with the whisk attachment on medium speed until frothy, about 1 minute. With mixer running on medium speed, slowly add granulated sugar, vanilla, and salt. Beat, gradually increasing speed to high, until stiff peaks form, about 2 minutes. Add coconut; beat on low speed until just combined, about 30 seconds. Spread coconut mixture in an even layer over brownie batter.

Bake in preheated oven until brownies are just set and top is golden, about 30 minutes. Let cool completely on a wire rack. Remove from pan; cut into 24 brownies, and serve.

Recipe by Food & Wine