

Cleo Coyle's Mocha-Dipped Rum Macaroons

Text and photos (c) 2011 by Alice Alfonsi who writes *The Coffeehouse Mysteries* as Cleo Coyle with her husband, Marc Cerasini

Servings: Makes about 20 cookies

Ingredients:

For cookies:

2-3/4 cups sweetened flaked coconut
1/3 cup sugar
3 Tablespoons flour (or Matzah Cake Meal)
1/4 teaspoon salt
2 extra large egg whites
1 teaspoon vanilla extract
2 teaspoons rum extract or 1 Tablespoon dark rum

For mocha glaze:

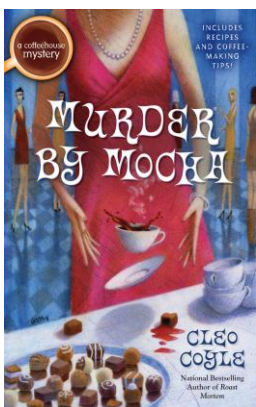
1/2 cup brewed coffee
1-1/2 cups semi-sweet chocolate chips
1 teaspoon vanilla
1 teaspoon rum extract



(1) Mix dough: Measure out dry ingredients. In a separate bowl, fork-whip egg whites with vanilla and rum extract (or dark rum). Combine wet and dry ingredients, stirring until dry ingredients are completely moistened. If you are using the extract, you can bake the cookies right away. For a more amazing cookie, use real rum. *Note:* if you are using real rum, then you must transfer the mixture to a covered plastic container and allow it to rest in the refrigerator overnight. Macerating like this will allow the flavors to fully develop; otherwise, the rum flavor will be very weak. While the rum extract version of this cookie is quite good, the real rum macaroons will give you a more powerful flavor and the cookie centers will stay moister longer (as long as you store finished macaroons in an airtight container).

(2) Form & bake: Preheat oven to 350° F. To prevent cookies from sticking, line baking sheet with parchment paper or coat with cooking spray. The forming of the macaroon is the most important step. You want the coconut mixture to be really packed together. Some bakers use scoops. I simply use the rounded tablespoon from my measuring set (see *photo*). If you have no such utensil, then drop dough by spoonfuls onto the prepared baking sheet and use clean fingers to form tight little pyramids. Bake for about 20 minutes. You are watching for edges and tops to lightly brown (see *photo*). This will give you the perfect, slightly crunchy outside and soft, chewy inside that is the perfect macaroon.

(3) Mocha dipping: In a microwave safe bowl, mix brewed coffee, chocolate chips, vanilla, and rum. Heat in microwave for 15 seconds. Remove and stir. Repeat until chocolate is melted. Whisk until smooth. Dip tops of macaroons in mocha glaze. **Cleo's Note:** There's really no need to wait for this mocha glaze to dry. I serve the cookies with the chocolate still moist and glistening—delicious!



Eat with Joy! ~Cleo Coyle
For more recipe ideas or to learn more about the books in my **Coffeehouse Mystery** series, visit my Web site:
www.CoffeehouseMystery.com

