



## Almond Coconut Macaroons (So Good You Might Cry)

### **Buy It:**

- 2 Cups Raw Almonds, ground (flour-style)
- 2 Cups Raw Ground Coconut
- 2 Medjool Dates, spun in food processor
- ¼ Cup Agave Nectar
- ½ Cup Honey
- 1-2 Tablespoons Almond Extract
- ¼ Cup Raw Cocoa Powder (optional)



### **Do It:**

Combine all ingredients. You'll know it's perfect when everything sticks together easily. Add more coconut if things look too gooey, and add more honey/agave if it's not sticking together well. Try not to eat all of the batter.

Form batter into round balls (or any other shape you'd like), and place on food dehydrator trays<sup>1</sup>. Dehydrate at 105 degrees for 6-8 hours<sup>2</sup>.

<sup>1</sup> If you don't have a dehydrator, you can also make these in your oven. Set your oven on the lowest temperature possible, and you can even leave the door open. Allow to stay in oven for 2-4 hours, or until macaroons are firm to the touch.

<sup>2</sup> I dehydrated mine for 7 hours.