

# Vegan Macaroons

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Chewy, lightly sweet vegan macaroons packed with coconut and crunchy dark chocolate. These vegan coconut macaroons are simply the best cookies for the holidays and for coconut lovers.

You can find the full recipe, including tips, step-by-step photos, video, storage instructions, detailed allergy swaps, FAQ, and save at:

<https://www.theconsciousplantkitchen.com/vegan-macaroons/> or scan the QR code here 



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Prep Time	Cook Time	Cool	Total Time
10 mins	20 mins	1 hr	1 hr 30 mins

Servings: 16 macaroons    Calories: 109.1kcal    Author: Carine Claudepierre

## Ingredients

- ⅓ cup Maple Syrup (note 1)
- ½ cup Canned Coconut Milk shake can before opening and measuring
- 1 cup Almond Flour
- 1 ¾ cup Unsweetened Desiccated Coconut fine, not coarse
- 1 tablespoon Flaxmeal
- ⅛ teaspoon Salt
- ¼ teaspoon Almond Extract

## For the shell

- ½ cup Dairy-Free Dark Chocolate Chips
- 2 teaspoons Coconut Oil

## Instructions

1. If your desiccated coconut is not finely shredded, place it in a food processor and process it a few times. This ensures that the macaroon batter sticks together and holds its shape.
2. In a nonstick large saucepan, add maple syrup and coconut milk.
3. Warm over medium heat, bring to a light boil, reduce the heat, and simmer for 1 minute without stirring.
4. Remove from heat and stir in flax meal first, then add almond flour, finely shredded unsweetened coconut, salt, and almond extract. Stir until it forms a sticky, moist batter.
5. Use a small cookie dough scoop to scoop out some coconut mixture, and press firmly in the scoop so it packs the mixture nicely together.
6. Release the cookies on the prepared baking sheet covered with parchment paper.
7. Bake at 325°F (160°C) until slightly golden brown on the sides - about 20 to 22 minutes.
8. Cool down, untouched, for 1 hour before dipping the macaron feet into melted dark chocolate.

## Chocolate shell - optional

1. In a small microwave-safe bowl, add chocolate and coconut oil. Microwave until melted - about 1 minute.
2. Dip each macaroon into the melted chocolate and place upside down on a wire rack.
3. Pop the wire rack in the freezer or fridge to set the chocolate shell quickly.

## Notes

**Note 1:** You can use sugar-free maple syrup made from Monk fruit; brands like Choc Zero are vegan and keto-friendly.