



Coconut Macaroon Brownies

PAIRS WONDERFULLY WITH A BOTTLE OF OUR CRANKCASE

Super-rich, fudgy brownies meet chewy, sweet macaroons in this gorgeous mash-up of two crowd-pleasing desserts.



BROWNIE LAYER

8 oz. dark chocolate bar (70% cacao), coarsely chopped
1 cup unsalted butter (8 oz.)
4 large eggs
1 cup granulated sugar
¼ 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 oz.) 1 cup milk chocolate chips

MACAROON LAYER

4 large egg whites
¼ cup granulated sugar
½ tsp. vanilla extract
1/z tsp. kosher salt
4 cups unsweetened finely shredded coconut (12 oz.)

1. Make the 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 sauce-pan of simmering water. Place dark chocolate and butter in bowl, and cook, stirring occasionally, until melted and smooth. about 10 minutes. Remove from heat.
2. 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.



3. Make the 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. .
4. 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.