

SCD Coconut Butter Macaroons

SCD dessert



Ingredients:

½ cup	Butter, softened
1 cup	Honey
4	Large eggs
1 tsp	Vanilla
½ cup	Coconut flour
2 cups	Shredded, unsweetened coconut

Directions:

- 1.) Preheat oven to 375 deg F.
- 2.) Mix together butter, honey, eggs, and vanilla. Stir in coconut flour and coconut flakes. Mix well.
- 3.) Drop tablespoon size mounds, 2 inches apart, on a greased baking sheet.
- 4.) Bake 12-15 minutes, until golden brown.
- 5.) Remove from baking sheet immediately and cool on wire rack.

Notes / Suggestions:

- 1.) Makes 2 dozen cookies.
- 2.)