

## Chocolate Macaroon Brownie Recipe

### Ingredients:

- 1 package brownie mix- make as directed
- Optional add ins:
  - 1 tsp. Instant espresso coffee
  - 1 tsp. Vanilla extract
- 2 egg whites
- 1 can condensed milk
- 7-10 oz. sweetened coconut (2 cups)
- 2 Tbsp. Chocolate chips
- 1 tsp. Vegetable oil

### Directions:

1. Bake the brownie mix for 15-17 minutes...do not over bake
2. While the brownie is baking, combine egg whites, condensed milk and coconut. Mix until combined.
3. Remove brownie when it is undercooked.
4. Gently spoon coconut mixture over the brownie and spread evenly.
5. Return to the oven and bake until the coconut mixture is golden brown.
6. Put the 2Tbsp. chocolate chips and 1tsp. vegetable oil in a microwaveable container.
7. Microwave for 20 seconds. Stir. Continue to microwave for short segments until it is melted. Stir.
8. After brownies come out on the oven. Let cool a little.
9. Then take a fork and dip it into the chocolate mixture.
10. Wave the fork over the top of the brownie to drizzle the chocolate all around.
11. Let chocolate set. (can be refrigerated to speed up the hardening process)
12. Cut into squares and enjoy! The brownies are freezable!