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| **Double Chocolate Macaroon** Ingredients:  3 C. Shredded, Unsweetened Coconut  ½ Cocoa Powder Unsweetened  ½ C. Honey  ½ Unsweetened Coconut Milk  ½ tsp. Cinnamon  ¼ tsp. Pure Vanilla Extrace  1 Egg White  Pinch Sea Salt  ½ C. Lily’s Chocolate Chips (stevia sweetened) | Directions:  Heat oven to 325°.  Mix first 6 ingredients.  Beat egg whites and salt until soft peaks form.  Fold egg white mixture into other ingredients and scoop into balls of dough, packing tightly.  Place dough on lined baking sheet and bake for 30 minutes, rotating tray half way through.  Dip macaroons in chocolate and enjoy. |

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| **Coconut Milk Salted Caramel** Ingredients:  12 oz. Coconut Milk or Heavy Whipping Cream  ¾ C. Maple Syrup or Honey  2 Tbsp. Coconut Oil  1 tsp. Coarse Sea Salt  1 ¾ C. Coconut Sugar  ¾ C. Water | Directions:  Line dish with parchment paper and brush with coconut oil.  Combine first 3 ingredients in sauce pan and stir until there are no coconut milk clumps.  In a large saucepan, combine coconut sugar and water and turn stove to medium high heat. Cook without stirring until sugar turns an amber color.  Gradually pour coconut milk mixture in to large saucepan with sugar and water and stir continuously until sugar is dissolved.  Raise heat to medium high and stir continuously. Caramel will be frothy and will expand to triple its size.for 20-30 minutes.  One caramel reaches a pliable stage, immediately remove from heat and pour into the prepared pan.  Let cool then cut in to squares. |

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| **Magie Cookie Bars** Ingredients:  For the Coconut Sweetened Condensed Milk:  1 can of coconut milk  1/4 cup maple syrup  pinch of salt  For the Cookie Crust:  1/2 cup hazelnut flour (almond flour will work too)  1/2 cup coconut flour  1/4 teaspoon salt  1/4 teaspoon baking soda  1/3 cup coconut oil or butter, melted  1/4 cup maple syrup  1 egg  1 teaspoon vanilla  For the Bars:  1 1/4 cup chocolate chips  1/2 cup chopped pecans  1/3 cup unsweetened shredded coconut  Directions:  Preheat the oven to 350°. Lightly grease a 9x9 inch baking pan. | Make the coconut milk sweetened condensed milk by placing the coconut milk, maple syrup, and salt in a small saucepan over medium heat. Bring to a simmer and cook for 25-30 minutes, stirring occasionally until the mixture has reduced to 1 cup of liquid. The milk may splatter when it starts to boil, so just stir it and lower the heat slightly. Check how much liquid you have by pouring it into a glass measuring cup.  While the coconut milk reduces, make the cookie crust. Place the hazelnut flour, coconut flour, salt, and baking soda in the bowl of a food processor. Pulse to combine. Add the coconut oil, maple syrup, egg and vanilla and process until smooth. Press the dough into the prepared pan in an even layer. Bake for 15 minutes, until set.  When the crust is done pre-baking, remove it from the oven and top it with 1 cup of chocolate chips. Press the chocolate chips into the crust slightly. Top with the chopped pecans and shredded coconut. Pour the reduced coconut milk mixture over everything. Sprinkle the remaining 1/4 cup chocolate chips and a little more coconut over the top. Bake for 25 minutes.  Allow the bars to cool for at least 1 hour before slicing. Enjoy! |

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| **Paleo Chocolate Swiss Roll** Ingredients:  4 oz. Semisweet Chocolate (Stevia sweetened)  5 Eggs, Separated  ¾ C. Coconut Sugar  3 Tbsp. Cocoa Powder Unsweetened  Filling:  1 C. Heavy Cream  1 Tbsp Raw Honey or Maple Syrup  Directions:  Heat oven to 325°.  Using a pastry brush, oil a [15" x 10" jelly-roll pan](http://www.amazon.com/gp/product/B000F741DU?ie=UTF8&creativeASIN=B000F741DU&linkCode=xm2&tag=deliciorgan03-20). Place a piece of [unbleached parchment paper](http://www.amazon.com/gp/product/B001KUWGDS?ie=UTF8&creativeASIN=B001KUWGDS&linkCode=xm2&tag=deliciorgan03-20) on top and then oil again. (This will ensure the cake doesn't stick to the pan.)  Beat egg yolks and coconut sugar until thickened, then wisk egg mixture into chocolate.  Beat egg whites until stiff peaks form and fold into chocolate mixture. | Pour batter onto prepared baking sheet and spread evenly.  Bake at 325° for 15 to 18 minutes or until puffed.  Remove the cake from the oven and place a damp kitchen towel over cake in pan. Cool about 30 minutes, then remove the damp towel.  Dust cake with cocoa, and invert onto parchment paper. Carefully peel parchment paper from top of cake.  Pour the cream and honey into a mixing bowl and whisk until stiff peaks form. Spread cream mixture over top of cake, leaving a 1-inch border on all sides. Lift and tilt parchment paper at 1 short side, and carefully roll up cake, jelly-roll fashion, using parchment paper to lift and roll cake. Wrap rolled cake in parchment paper, and place on a serving platter. Chill 2 to 8 hours. Remove and discard parchment paper. Serve cold. |