



CHOCOLATE CREAM MACARON TARTS

Heat oven to 350°F
2 doz tarts

Crust Ingredients:

4 C. flaked coconut
1 C. sugar
4 eggs

Combine coconut, sugar and egg whites & mix well.

In greased muffin pan press 1 tablespoon coconut mixture on bottom and up sides of each cup. Bake for 13 to 16 minutes or until tarts are golden. Cool slightly (5 minutes). Remove from pans. Cool completely.

Filling Ingredients:

½ C. butter, softened
2 C. powdered sugar
4 Tbsp. Heavy Whipping Cream
½ tsp. almond extract
2 Tbsp. maple syrup
4 (1-oz.) squares baking chocolate, melted, cooled
½ C. sliced almonds, toasted

Meanwhile, beat butter in small bowl at medium speed until creamy. Continue beating, gradually adding powdered sugar alternately with whipping cream and almond extract and scraping bowl often, until light and fluffy. Add maple syrup; mix well. Stir in melted chocolate.

Place filling in pastry bag fitted with star tip. Pipe filling evenly into coconut crusts. Garnish with almonds.