

## Low-Point Macaroons

Ingredients:

- 3 large egg whites
- 2/3 cups Splenda granulated sugar
- 1 1/2 tsp. vanilla extract
- 2 1/2 cups packaged shredded coconut, sweetened or unsweetened
- 5 pieces of mini Sugar-Free Hershey Chocolate bars, chopped (they come in 3 oz. little bags)

Preheat oven to 350 degrees. Line a large cookie sheets with parchment paper. In a large bowl, whisk egg whites and sugar (or place in mixer and mix on medium speed for a few minutes). Add vanilla and coconut. Stir to combine. Scoop up a heaping tablespoon of batter and form into a little ball or pile into your hands. Place the ball or little pile of coconut mixture on cookie sheet. Bake until the tops start turning light tan (about 15 minutes). Remove cookies to cooling rack for about 30 minutes. Melt chocolate in a double boiler (or in the microwave) and place a little bit in the center of each cookie. Freeze until chocolate sets, about 20 or 30 minutes.

Total Servings = 12

Serving size = 1

Points per serving = 3.5

**Note: These cookies were a made a little larger than the recipe called. If you made them a little smaller and made 18 total, the total points per serving would be 2.3.**

This delicious recipe can be found on the website *Points In My Life* ([www.pointsinmylife.com](http://www.pointsinmylife.com))