

# ALMOND CHERRY MACAROONS

*Recipe and notes shared by Madan Mohini dasi*



**Yield:** Makes approximately 2 dozen.

**Time:** 15 minutes prep; dehydrate 8 - 10 hours. An alternative to dehydrating is baking at 340 for 10-12 minutes.

## INGREDIENTS

2 Cups shredded coconut (unsweetened)  
1/2 Cup almonds, or 2/3 cup almond meal  
1/2 Cup dried cherries, chopped  
1/2 Cup agave  
1/4 Cup coconut oil (cold pressed)  
1/2 tsp. almond extract

## PREPARATION

Place almonds in a food processor and process until a coarse meal texture is achieved. Add coconut, dried cherries, coconut oil agave and extract. Process until mixture starts to hold together. I use a tablespoon to scoop the mixture out and press into a ball. Place on dehydrator sheets and dehydrate until desired consistency is achieved. 8 - 10 hours. I like them dry on the outside but still a little soft on the inside!

