Chocolate Almond Coconut Macaroons

2 egg whites

3 Tablespoons sugar

1/2 teaspoon salt

1/2 teaspoon vanilla

1/4 teaspoon almond

2 1/3 cups sweetened shredded coconut

1/2 cup slivered almonds

1/3 cup milk chocolate chips

Whisk together egg whites, sugar, salt, vanilla and almond extract until foamy.

Fold in coconut, almonds and chocolate chips.

Refrigerate 30 minutes.

Scoop out 12 equal portions onto silpat lined baking sheets.

Bake 25-40 minutes at 350 until golden brown.

Let cookies cool on sheet 5 minutes.