



## Chocolate Roasted Cricket Macaroons

(original source: <http://www.nextmillenniumfarms.com/blog/category/recipes/>)

**WARNING: people with shellfish allergies may react to crickets as well.**

### Ingredients<sup>1</sup>:

1 c. (200 g) sugar  
¼ c. (62.5 mL) milk  
¼ c. (60 g) butter  
1 tbsp. (15 mL) cocoa  
pinch of salt  
1 tsp. (5 mL) vanilla extract  
½ c. (75 g) unsweetened coconut flakes  
1½ c. (135 g) oats  
½ c. (75 g) roasted crickets<sup>2</sup>

### Directions:

1. Combine sugar, milk, butter, cocoa, and salt in medium saucepan. Bring to a boil, stirring constantly.
2. Remove from heat and add vanilla, coconut, oats, and roasted crickets.
3. Let cool for 2-3 minutes, then drop by spoonfuls onto a cookie sheet covered with parchment or waxed paper.
4. Place in refrigerator to cool and set. Can be frozen, as well.

Makes about 20 macaroons.

<sup>1</sup>Metric measures may be a little off.

<sup>2</sup> Roasted crickets can be purchased from <http://www.nextmillenniumfarms.com/>.