

Christina in the Kitchen!

Coconut Macaroons



Ingredients

- 1 - 14 oz bag sweetened (or unsweetened) flaked coconut, such as Baker's Angel or Bob's Red Mill Unsweetened
- $\frac{7}{8}$ cup sweetened condensed milk ($\frac{3}{4}$ cup plus 2 tbsp - almost the entire can)
- 1 tsp vanilla extract
- 2 large eggs - whites only
- $\frac{1}{4}$ tsp salt
- 4 oz - semi-sweet chocolate, either chips or bar (chopped)

Baking Tools

- 2 baking sheets
- Parchment paper or silpats to line the baking sheets
- Small ice cream scoop or two spoons
- Fork
- Two mixing bowls
- Either stand mixer with whisk attachment or hand mixer

Instructions

- Preheat the oven to 325 F. Set two oven racks near the center of the oven. Line two baking sheets with parchment paper or use silpats
- In a medium bowl, mix together the coconut, sweetened condensed milk and vanilla extract. Set aside.
- In the bowl of an electric stand mixer or large mixing bowl, beat the egg whites and salt until stiff peaks form. Use a large rubber spatula to fold the egg whites into the coconut mixture.
- Using a small ice cream scoop or two spoons, form heaping tablespoons of the mixture into mounds on the prepared baking sheets, spacing about 1 inch apart. Bake for 23-25 minutes, rotating the pans from top to bottom and front to back, until the tops and edges are golden. Let cool on the pans for a few minutes, then transfer to a wire rack to cool completely.
- If dipping the macaroons in chocolate, melt the chocolate in the microwave (stirring at 30 second intervals, until just smooth and creamy). Or you can melt the chocolate in a double boiler over simmering water. Dip the bottoms of the macaroons in the chocolate, letting any excess drip back into the bowl, and return to the lined baking sheets. Place the macarons in the refrigerator for about 10 minutes to allow the chocolate to set.
- The cookies will keep in an airtight container at room temperature for about a week. They can be refrigerated for up to 2 weeks or frozen for up to 3 months after they have cooled completely.