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Paula's Chocolate-dipped Coconut Macaroons

By Susie Iventosch



Chocolate-dipped Macaroons Photo Susie Iventosch

(Makes 24 cookies)

INGREDIENTS

14-ounces sweetened, flaked coconut (approximately 4 1/3 cups)

12 ounces unsweetened, flaked coconut (approximately 4 cups)

One 14-ounce can sweetened, condensed milk

2 teaspoons vanilla

4 egg whites

1/2 teaspoon salt

6-8 ounces bittersweet or dark chocolate, melted in the microwave

Directions:

Line two baking sheets with parchment paper. Preheat oven to 325 degrees.

Mix the first four ingredients together in a large bowl until well integrated. It may seem too dry, but it will all work out. Mix together with a spoon until well mixed.

In a separate large glass bowl, beat egg whites with salt on high speed until stiff peaks form.

Fold coconut mixture into egg whites in three batches until all mixed together.

Using a one-fourth or cup rounded measuring cup, spoon batter onto parchment paper.

Bake for 22-25 minutes, until bottom of cookie is golden brown and tops are toasted. Remove from oven and cool completely.

When cookies are at room temp, melt chocolate in the microwave until just melted. Dip the bottoms on the cookies in the melted chocolate, or spread chocolate on bottoms with a butter knife. Cool, chocolate side up, until chocolate is hardened. Store in an airtight container until ready to use.

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