

Coconut Macaroons

Total time: 30 minutes

Prep: 5 minutes

Cook: 15-20 minutes

3 cups unsweetened coconut flakes

¼ cup milk

4 large egg whites

¾ cup sugar

1 teaspoon vanilla extract

¼ teaspoon salt

1 cup milk chocolate chips (semi or dark would be nice here too, depending on preference)

Preheat the oven to 350°F. Line a cookie sheet with parchment paper. Set aside.

Place your coconut in a large bowl with the milk and stir to combine. You're using this milk to moisten the coconut, so make sure it's thoroughly incorporated. Let this mixture continue to rest while you do the next step.

Combine the egg whites, sugar, vanilla, and salt in a mixing bowl. Whisk until the whites and sugar are completely combined and the mixture is frothy.

Combine the coconut and egg white mixture. Pour the coconut over the egg white mixture and stir until the coconut is evenly moistened.

Use either your hands or a small ice cream scoop to make ½ to 1 inch balls of the mixture. My personal preference is to drain some of the liquid off of the macaroon before placing on the parchment. Place them about an inch apart.

Bake the macaroons until golden, 15-20 minutes. Let the macaroons cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

While the macaroons are cooling, place 1 cup of chocolate chips in a microwave proof bowl. Microwave for 15 seconds at a time, stirring in between until the chips are mostly melted. They will continue to melt once you remove them from the microwave and keep stirring. This took me 45 seconds of microwave time total. If you're worried about blush (the white hue chocolate can get when exposed to extreme temperatures) then melt your chocolate in a double boiler over simmering water until melted. You can use this melted chocolate to drizzle over your macaroons, or do like I do and just plop it on there.