

## Coconut Macaroons

From The Kitchn, adapted by Stacey Lennard

7 cups shredded coconut

1 can sweetened condensed milk or sweetened condensed COCONUT milk (yummy!)

2 teaspoons vanilla extract

3 large eggs whites (use 4 if eggs are small)

1/2 teaspoon salt

8 ounces semi-sweet chocolate, best quality such as Ghirardelli, chopped (optional)

1. Preheat the oven to 325°F. Set two oven racks near the center of the oven. Line two baking sheets with parchment paper.
2. In a medium bowl, mix together the shredded coconut, sweetened condensed milk and vanilla extract. Set aside.
3. In the bowl of an electric mixer or whisk, beat the egg whites and salt until stiff peaks form. Fold the egg whites into the coconut mixture.
4. Using two spoons, form heaping tablespoons of the mixture into mounds on the prepared baking sheets, spacing about 1 inch apart. Bake for 16 minutes total, rotating the pans after 8 minutes 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.
5. If dipping the macaroons in chocolate, melt the chocolate in a microwave-safe bowl at medium power, stopping and stirring at 30 second intervals, until just smooth and creamy. (Alternatively, 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 macaroons in the refrigerator for about 10 minutes to allow the chocolate to set. The cookies keep well in an airtight container at room temperature for about a week.