

Chocolate Coconut Macaroons

Makes 24 servings

Ingredients:

- 3 cups sweetened shredded coconut
- 3/4 cup sweetened condensed milk
- 1 teaspoon vanilla extract
- 2 egg whites
- 1/4 teaspoon salt
- 1 cup semi-sweet chocolate chips



Directions

1. Preheat oven to 325°F. Line a baking sheet with parchment paper.
2. In a bowl, mix coconut, condensed milk, and vanilla.
3. In a separate bowl, beat egg whites with salt until stiff peaks form.
4. Gently fold egg whites into coconut mixture.
5. Drop rounded tablespoons onto prepared baking sheet.
6. Bake 20–25 minutes until golden brown. Cool completely.
7. Melt chocolate chips and dip bottoms of macaroons. Let set before serving.

Fun Food Fact

For extra chewy macaroons, avoid overbaking. They should be lightly golden on the outside but still soft in the center when removed from the oven. Macaroons are also naturally gluten-free because they are made without flour.