

COCONUT MACAROONS

Prepared by Natalie O'Dell-Crocker, May 2017

Source: The Silver Palate Cookbook

Makes: About 1 ½ dozen macaroons

Butter, for greasing the cookie sheet
1/3 cup unbleached all-purpose flour
2 ½ cups shredded coconut
1/8 teaspoon salt
2/3 cup sweetened condensed milk
1 teaspoon vanilla extract

Preheat oven to 350F. Grease a cookie sheet well.

Mix the flour, coconut, and salt together in a bowl. Pour in the condensed milk and vanilla and stir well to make a thick batter.

Drop the batter by quarter-cupfuls onto the well-greased cookie sheet, allowing an inch of space between the cookies. Bake until golden brown, 20 minutes. Remove from the pan at once and cook on racks.

Natalie's Notes: It may seem ¼ cupfuls are too much, but they make for the most delicious macaroons! If they are any smaller, they aren't as light and fluffy.

