



Chocolate-Dipped Coconut Macaroons

These macaroons are easy, chewy and delicious. No eggs required.

Yield: 12 two-inch cookies

Ingredients

- 2/3 cup [Artisan Flour Blend](#)
- 1 can condensed sweetened milk-14 oz.
- 5 cups flaked non-sweetened coconut
- 1/8 tsp salt
- 1-1/2 tsp vanilla
- 1/2 tsp almond extract
- 6 oz. dark or milk chocolate

Directions

Preheat oven to 350°.

Mix all ingredients in stand mixer until well blended. Scoop large tablespoon sized balls onto parchment lined cookie sheet. Bake in top third of oven for 14 to 20 minutes depending on size of cookie, until slightly brown on top and edges.

Melt 6 oz dark or milk chocolate slowly in chocolate pot or double boiler. Dip bottoms of cooled cookies into chocolate, sliding off excess chocolate with a flat edge, and placing on parchment to harden. Chill for at least 1/2 hour before serving.

Chef's Note: Use the Let's Do Organic brand coconut flakes for really great results.

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