

Coconut Macaroons



Yield: 4 dozen

Ingredients:

5 1/2 c flaked coconut (FYI: 1lb coconut = 4 2/3 c)

1 (14 oz) can sweetened condensed milk

2 t vanilla extract

1 1/2 t almond extract

*Maraschino cherries, cut in half (optional)

*Chocolate frosting, thin enough to drizzle or melted Chocolate (optional)

Directions:

1. Preheat oven to 350 degrees F.
2. In large mixing bowl, combine coconut, sweetened condensed milk and extracts; mix well.
3. Drop by rounded teaspoonfuls onto aluminum foil-lined and generously greased baking sheets. See * below.
4. Bake 8 to 10 minutes or until lightly browned around the edges, remove immediately from baking sheets.
5. Store loosely covered at room temperature.

*Decorate each one with half a maraschino cherry before baking or drizzle with chocolate when cooled.

Recipe source: <http://allrecipes.com/Recipe/coconut-macaroons-ii/Detail.aspx>