

Chocolate Dipped Coconut Macaroons

$\frac{2}{3}$ c. sweetened condensed milk or granulated sugar (sweetened condensed milk makes for a denser, chewier macaroon)

3 egg whites

1 tsp vanilla extract

1 tsp almond or coconut extract

6 c. sweetened shredded coconut (14 oz)

1 to 1 $\frac{1}{2}$ c. Hershey's Semi-Sweet Chocolate chips

1. Preheat oven to 350 degrees
2. Whisk the sweetened condensed milk or granulated sugar with the egg whites, vanilla and almond or coconut extract until frothy. Stir in coconut. Let sit for 10 minutes.
3. Prepare a baking sheet with parchment paper. Scoop the coconut mixture into a 2-inch scoop, poke a hole in the middle and insert two almonds. Cover the almonds and place the coconut mix on the parchment paper. Repeat.
4. Bake for 18-20 minutes or until golden on top. If the cookies spread at the base simply cut away the baked egg white with a sharp knife while the cookies are still hot.
5. Transfer the cookies to a cooling rack to cool completely.
6. Melt the HERSHEY'S Semi-Sweet Chocolate Chips in a small bowl for 30 seconds in the microwave. Stir. Melt for another 15-20 seconds and stir again until the chocolate melts into itself. Dip the bottoms of the macaroons into the melted chocolate chips, scrape the bottom on the side of the dish and cool on the cooling rack.