

Coconut Macaroons



Recipe courtesy of Ina Garten

Shows: Food Network Specials and Barefoot Contessa

Episodes: Food Network Caters Your Wedding, Soup Lunch, and 5 Day Make Ahead Dinner **From:** Barefoot Contessa Family Style



Level: Easy

Total: 35 min

Prep: 10 min

Cook: 25 min

Yield: 20 to 22 cookies

Ingredients:

14 ounces sweetened shredded coconut

14 ounces sweetened condensed milk

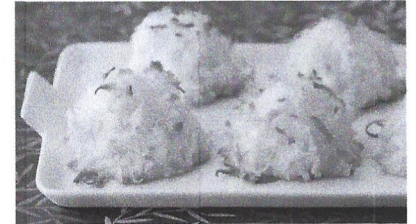
1 teaspoon pure vanilla extract

2 extra-large egg whites, at room temperature

1/4 teaspoon kosher salt

Directions:

Preheat the oven to 325 degrees F. Combine the coconut, condensed milk, and vanilla in a large bowl. Whip the egg whites and salt on high speed in the bowl of an electric mixer fitted with the whisk attachment until they make medium-firm peaks. Carefully fold the egg whites into the coconut mixture. Drop the batter onto sheet pans lined with parchment paper using either a 1 3/4-inch diameter ice cream scoop, or 2 teaspoons. Bake for 25 to 30 minutes, until golden brown. Cool and serve.



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