

MARILYN'S COCONUT MACAROONS

These macaroons were my mother's favorite, and that's why they're named after her. They're light and airy, a world away from the packaged macaroons of my childhood. At my restaurants we've always made two versions: plain and chocolate-dipped. Each type has its devotees, and both are delicious.

Makes about 3 dozen

Ingredients

Macaroons

1 14-oz bag unsweetened coconut flakes
1 14-oz can sweetened condensed milk
2 egg whites, beaten until frothy
2 teaspoons vanilla extract

Chocolate Dip (optional)

1 cup grated dark chocolate,
preferably 70% cacao
6 tablespoons heavy cream
2 tablespoons unsalted butter

Method

Preheat the oven to 350 degrees. Line 2 baking sheets with parchment paper.

In a large bowl, combine all the macaroon ingredients until the mixture is tight and sticky. Using a small scoop, shape small mounds and place them roughly 2 inches apart on the baking sheets. Bake for about 25 minutes, until the macaroons are golden brown. Allow them to cool completely before removing them from the baking sheet.

To make them chocolate dipped:

Create a double-boiler by placing a stainless steel bowl on top of a saucepan filled halfway with boiling water. Over medium heat, melt all the dip ingredients in the bowl, mixing together with a wooden spoon or spatula until the mixture is smooth and glossy.

Dip the macaroon tops in the chocolate, covering the cookie a little over halfway with chocolate. Place on a metal rack or in the refrigerator to set before serving.

Store in an airtight container for 4 to 5 days or in the freezer for 6 months.

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