

## Ultimate Coconut Macaroons

Adapted from Danielle Kartes' recipe for Coconut Custard Macaroons on Food52.com

Makes 24 cookies

510g (6½ cups) sweetened, shredded coconut

1 large egg, lightly beaten

113 grams (½ cup) unsalted butter, melted and slightly cooled

1 teaspoon pure vanilla bean paste or extract

¾ teaspoon fleur de sel or other large-flake sea salt

235g (¾ cup) sweetened condensed milk

340 grams (2 cups) finely chopped bittersweet chocolate (for dipping and drizzling)

1. Place an empty baking sheet on the middle rack of the oven. Preheat oven to 350°F. Place coconut, beaten egg, melted and cooled butter, vanilla, salt and sweetened condensed milk in a large mixing bowl. Using a spatula, mix until all the ingredients are well combined.
2. Line 2 (13 x 18 inch) baking sheets with parchment paper. Using a [spring loaded ice cream scoop, measuring 1¾ inches \(holds 2 Tablespoons\)](#), scoop 12 cookies onto each baking sheet.
3. Place one sheet of macaroons in the oven, on top of the pan you left in there to preheat. The double pans help with insulation and more even baking. Bake for about 13-14 minutes, rotating the tray after 7 minutes for even baking. Remove from oven and leave macaroons on baking sheet to cool completely. Repeat with second sheet of macaroons.
4. While macaroons are cooling, place chopped chocolate in a glass bowl or measuring cup. Microwave on medium power for 2 minutes. Stir chocolate and microwave for an additional 2 minutes, on medium power. Stir until completely melted.
5. Dip the bottom of each cooled macaroon in melted chocolate. Place on parchment lined baking sheet after dipping. Use a small spoon and drizzle a bit of melted chocolate over the top of each macaroon. Chill until chocolate is set. Store in airtight container in fridge. They will keep for about 4-5 days.