



# Christmas Coconut Macaroons

## Ingredients

1 can (14 oz.)	Dairy Isle Sweetened Condensed Milk
4 cups	Sweetened Shredded Coconut
1 1/2 teaspoon	Pure Vanilla Extract (Optional: 1 teaspoon Cherry Extract)
2 large	Egg Whites, room temperature
1/4 teaspoon	Salt
1/2 cup	Glazed Cherries, diced
1 1/2 cups	White Chocolate chips, melted

## Method

- Preheat oven to 325 degrees F.
- Line a baking sheet with parchment paper and set aside.
- Beat the egg whites and salt with an electric mixer until they make firm peaks.
- Combine Dairy Isle Sweetened Condensed Milk with coconut and vanilla.
- Gently fold the egg whites into the shredded coconut mixture.
- Dice glazed cherries and carefully fold into batter.
- Use an ice cream scoop, with a release, dipped in water to scoop out mounds of the mixture onto tray, spacing 2 inch apart.
- Bake for 25 minutes, or until golden brown. Rotate tray half way through baking time. Cool 10 minutes.
- Melt white chocolate in microwave on medium power for 1 to 2 minutes or until almost melted. Dip bottom of macaroons in chocolate and place on a baking sheet lined with parchment paper to set. Enjoy!!