

COCONUT MACAROONS

Makes 24 two-inch macaroons

Ingredients

One 14-ounce can sweetened, condensed milk
1 tsp. vanilla extract
One 14-ounce bag sweetened, shredded coconut
2 large egg whites
1/4 tsp. kosher salt

Directions

Preheat the oven to 350° with a rack in the center of the oven. Line a baking sheet with parchment paper.

In an extra-large bowl, measure out 10 1/2 ounces, by weight, of the condensed milk and add the vanilla, incorporating it with a rubber spatula. If you don't have a scale, use approximately 8 ounces (1 cup) by liquid measure. Add the coconut to the condensed-milk mixture and combine until thoroughly mixed.

Add the egg whites and salt to the bowl of a stand mixer (or small bowl if you're using a hand beater) and whip on medium-high until very stiff peaks form, 2 1/2 to 3 minutes.

Using a rubber spatula, gently fold the whipped egg whites into the coconut mixture. After it's combined, push the mixture into one big blob to make it easier for you to portion out the macaroons.

Dip 2 spoons into a small bowl of water, shake them off, form the mixture into balls approximately 1 1/2 inches in diameter and place them on the baking sheet about 1 inch apart. (You can also form them by hand, but be sure to wet your fingers frequently.)

Place the sheet into the oven to bake for 20 to 25 minutes. After about 22 minutes, start checking for coloring. Look for an even, light golden color and for the undersides to be nicely tanned.

Remove from the oven and let the sheet rest on a cooling rack, leaving the macaroons on the sheet until they're cool enough for you to pull off (about 2 minutes, depending on how sensitive your fingers are). Transfer the macaroons to the cooling rack to let cool completely. The macaroons will keep at room temperature for 3 to 5 days, for about 3 weeks in an airtight container in the fridge, and for a few months in the freezer.

Credit/Link:

<http://www.oprah.com/food/original-vanilla-macaroons-recipe#ixzz5u9pXM3B2>