

Coconut Macaroons for Passover

Ingredients:

5 1/3 cups flaked coconut (1½ - 14 oz. packs of coconut)
1 can (14 oz.) sweetened condensed milk
2 teaspoons vanilla extract
1 teaspoon almond extract

Directions:

PREHEAT oven to 350° F. Foil-line and grease baking sheets.

COMBINE coconut, sweetened condensed milk, vanilla extract and almond extract in large bowl. Drop by rounded teaspoonful on prepared baking sheets; press each lightly with back of spoon.

BAKE for 10 to 14 minutes or until lightly browned around edges. Immediately remove from baking sheets to wire racks to cool. Store loosely covered at room temperature.

For Coconut and Chocolate Macaroons:

STIR into dough 1/4 cup semi-sweet chocolate mini morsels. Proceed as above.

Recipe makes 4 dozen cookies.

Yields: 24 Servings (2 cookies per serving)

