



# Toasted Chocolate Chip Macaroons

Makes: 24 cookies

Prep Time: 10 minutes Cook Time: 40 minutes

Total Time: 50 minutes

## Ingredients

- 14 ounces sweetened shredded coconut
- 4 large egg whites
- 2 tbsp packed brown sugar
- 1 tsp sea salt
- 1/2 tsp vanilla extract
- 1/2 cup condensed milk
- 1/2 tsp cinnamon or to taste
- 2 ounces semi or bittersweet chocolate, chopped (1 tablespoon reserved)
- Flaky Sea Salt

## Instructions

Place racks in upper and lower thirds of oven. Preheat to 325°F. Spread shredded coconut on a baking sheet in an even layer and toast on top rack, shaking 3 to 4 times until coconut is golden brown, about 20 minutes.

Whisk 4 egg whites, sugar and salt until frothy. Whisk in vanilla, condensed milk and cinnamon. Stir in cooled coconut. Fold in well. Stir in chopped chocolate.

Scoop out heaping tablespoons using wet hands. Do not pack too tightly but form a nice round shape. Place on a parchment lined baking sheet. These do not spread. Top with leftover chocolate flakes and a light sprinkle of flaky salt flakes.

Bake macaroons until golden and crunchy, about 20 minutes. Let cool on baking sheet. These are delicious warm but they should be cooled completely before storing.

Store in a zip lock bag or an airtight container on the counter or in the freezer. If you want a crunchy exterior you should reheat them for about 5 minutes at 300°F.

*Recipe from This is How I Cook*