

## Coconut Macaroons

5 ½ cups shredded coconut (I used sweetened)

⅔ cup flour

2 tsp vanilla extract

1 tsp almond extract

1 (14 oz) can sweetened condensed milk

Melted chocolate, if desired

### Instructions

1. Preheat oven to 350 degrees F.
2. Line 2 cookie sheets with silicone liners or parchment paper. Set aside.
3. In a large bowl, toss together the coconut and flour until coated. Pour in the sweetened condensed milk and both extracts and using a spoon or spatula, blend together to coat.
4. Drop rounded, heaping spoonfuls of the mixture onto the cookie sheets about 1-2" apart.
5. Bake on 350 degrees for about 12-15 minutes or until golden and lightly toasted.
6. Cool completely.
7. Dip the bottoms of the macaroons into melted chocolate and let harden before serving.