

Triple-Coconut Macaroons

Makes about 4 dozen 1-inch cookies

Cream of coconut, available canned, is a very sweet product commonly used in pina colada cocktails. Be sure to mix the can's container thoroughly before using, as the mixture separates upon standing. Unsweetened desiccated coconut is commonly sold in natural food stores and Asian markets. If you are unable to find any, use all sweetened flake or shredded coconut, but reduce the amount of cup of coconut to 1/2 cup, omit the corn syrup, and toss 2 tablespoons cake flour with the coconut before adding the liquid ingredients. For larger macaroons, shape haystacks from a generous 1/4 cup of batter and increase the baking time to 20 minutes.

1 cup cream of coconut
2 tablespoons light corn syrup
4 large egg whites
2 teaspoons vanilla extract
1/2 teaspoon salt
3 cups (8 ounces) unsweetened, shredded desiccated (dried) coconut
3 cups (8 ounces) sweetened flake or shredded coconut

1. Adjust the oven racks to the upper-middle and lower middle positions and heat the oven to 375 degrees. Line two baking sheets parchment paper and lightly spray the parchment with nonstick vegetable cooking spray.
2. Whisk together the cream of coconut, corn syrup, egg whites, vanilla, and salt in a small bowl; set aside. Combine the unsweetened and sweetened coconuts in a large bowl; toss together, breaking up clumps with your fingertips. Pour the liquid ingredients into the coconut and mix with a rubber spatula until evenly moistened. Chill for 15 minutes.
3. Drop heaping tablespoons of batter onto the parchment-lined baking sheets, spacing them about 1 inch apart. With moistened fingertips, form the cookies into loose haystacks. Bake until light golden brown, about 15 minutes, turning the baking sheets from front to back and switching from the top to bottom racks halfway through baking.
4. Cool the cookies on the baking sheets until slightly set, about 2 minutes; remove to a wire rack with a metal spatula.