

Coconut Macaroons III



This recipe has won many 1st place ribbons at my state fair. They are very simple to make.

By Kristil Kimbro Lyle

Prep: 10 mins

Additional: 15 mins

Total: 25 mins

Servings: 12

Yield: 1 dozen



Ingredients

$\frac{2}{3}$ cup all-purpose flour

5 $\frac{1}{2}$ cups flaked coconut

$\frac{1}{4}$ teaspoon salt

1 (14 ounce) can sweetened condensed milk

2 teaspoons vanilla extract

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper or aluminum foil.

Step 2

In a large bowl, stir together the flour, coconut and salt. Stir in the sweetened condensed milk and vanilla using your hands until well blended. Use an ice cream scoop to drop dough onto the prepared cookie sheets. Cookies should be about golf ball size.

Step 3

Bake for 12 to 15 minutes in the preheated oven, until coconut is toasted.

Nutrition Facts

Per Serving: 287 calories; protein 4.4g; carbohydrates 40.7g; fat 12.4g; cholesterol 11.1mg; sodium 186.8mg.