

## Coconut Macaroons from KellyintheKitchen

### INGREDIENTS

14 oz sweetened shredded coconut  
14 oz sweetened condensed milk  
1 tsp vanilla  
2 egg whites, room temperature  
1/4 tsp salt

### DIRECTIONS

Preheat oven to 350 F.

Stir together the coconut, sweetened condensed milk, and vanilla in a large bowl.

In a separate bowl, use a whisk to beat the egg whites and salt until they form medium-stiff peaks. Fold the whites gently into the coconut mixture.

Use an ice cream scoop (or your fingers) to drop little scoops of batter on a baking sheet lined with parchment paper or a baking mat. Don't put the cookies too close, as they spread out a little bit.

Bake for about 25 minutes, until golden brown and set.