

Coconut Macaroons

written by The Recipe Exchange | November 22, 2014

Ingredients

2 (7-oz.) packages (5 1/3 cups) flaked coconut
1 (14-oz.) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
2 teaspoons vanilla extract
1 1/2 teaspoons almond extract

Directions

Preheat oven to 350°. In large bowl, combine coconut, Eagle Brand and extracts; mix well.

Drop by rounded teaspoonfuls onto aluminum foil-lined and generously greased baking sheets; garnish as desired.

Bake 8 to 10 minutes or until lightly browned around edges. Immediately remove from baking sheets (macaroons will stick if allowed to cool.) Store loosely covered at room temperature.