

Lime and Coconut Macaroons

Ingredients

Juice and zest of 2 limes
¼ cup granulated sugar
3 packages (14 ounce) flaked coconut
2 cups all-purpose flour
1 teaspoon salt
2 cans (14 ounce) sweetened condensed milk
1 can (15 ounce) cream of coconut
3 teaspoons vanilla extract
½ teaspoon almond extract
2 large eggs

Preparation

1. Heat oven to 350 degrees.
2. In a small saucepan, stir together the lime juice and sugar. Stirring frequently, boil the mixture down into a syrup, about 1/3 the original volume. Set aside to cool.
3. In a medium bowl, mix the lime zest, flaked coconut, flour and salt.
4. In a large bowl, beat the cooled lime syrup, milk, cream of coconut, vanilla extract, almond extract and eggs. Then, fold in the dry ingredients.
5. Line a cookie sheet (preferably unsided) with parchment paper or a silicon baking mat. Using a medium cookie scoop (1½ tablespoons), scoop mounds of dough onto the prepared sheet, about 2 inches apart. Bake 14–15 minutes, or until the bottoms are golden brown and the tops begin to caramelize.
6. Immediately slide the parchment or mat onto a wire rack. Once the cookies have cooled enough to be handled, 3–5 minutes, peel them off the parchment or mat and place directly on the wire rack to cool completely.

Yields 7 dozen cookies