



## Chocolate Chip Macaroons

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- 2/3 cup all-purpose flour
- 1/4 teaspoon salt
- 1 (14 oz) can sweetened condensed milk
- 2 teaspoons vanilla extract
- 1 (14 oz) package sweetened, shredded coconut
- 1/2 cup mini semisweet chocolate chips

In a large bowl, whisk together the flour, salt, sweetened condensed milk, and vanilla, then stir in the coconut and chocolate chips with a spoon or your hands until well blended. The mixture will be very sticky. Refrigerate for two hours, or overnight.

When ready to bake, preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper or a Silpat mat to prevent sticking (like I said, this dough is sticky!). Using a cookie scoop, drop dough onto the prepared cookie sheets. Cookies should be about golf ball size. Bake for 12 to 15 minutes in the preheated oven, until coconut is toasted. Cool completely on a wire rack and store in an airtight container or Ziploc bag(s).