

Coconut Macaroons

14-ounce bag of sweetened angel-flake coconut
1 can of sweetened condensed milk
2 tablespoons almond extract
2 teaspoons vanilla
3.5 ounces bittersweet or semisweet chocolate

Preheat the oven to 350°.

Melt the chocolate over hot water, and set aside.

In a large bowl, mix together the coconut, condensed milk, almond extract, and vanilla.

Remove $\frac{1}{3}$ of this mixture to another bowl. Stir in the melted chocolate.

Using an ice-cream scoop, fill it about $\frac{1}{2}$ full with the coconut mixture, then drop it on heavy baking pans.

Bake for 15 or more minutes. To get a slightly toasted look to the white macaroons, move the cookies to a higher rack in the oven for a few minutes.

Let the macaroons cool a little, then remove them carefully with a thin-bladed spatula. They may lose their shape, but you can reshape them with your fingers while they are still warm.