



# Chocolate Covered Macaroons

**MAKES 3 DOZEN**

Soft and chewy on the inside, with toasted coconut and dark chocolate on the outside, these cookies are a real treat! You'll need to plan ahead since the custard needs to refrigerate a few hours before baking. They're best when eaten the day you bake them, but if you store them in an air-tight container, they'll keep for a couple of days.

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## INGREDIENTS

1/2 cup whole milk

1/2 teaspoon vanilla extract

1/4 cup sugar

Two 14 ounce bags sweetened grated coconut

2 tablespoon flour

6 egg whites

1/4 teaspoon kosher salt

1 cup sugar

2 egg yolks

1/2 teaspoon kosher salt

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## PROCESS:

First, make the pastry cream by putting a medium saucepan on the stove over medium high heat. Add the milk and heat until bubbles start to form on the edges of the pan. Do not boil. While milk is heating, combine the sugar, flour, and salt in a bowl, then whisk in the egg yolks. Remove the milk from the heat and slowly pour it into the bowl of flour mixture, whisking continually. Then return the mixture back into the saucepan and place on medium high heat. Whisk until mixture thickens, and then remove from heat. Add vanilla. Pour into a sieve over a bowl and press mixture through the sieve with a wooden spoon to collect any egg that may have cooked. Place plastic wrap directly on the surface of the cream and let cool completely. Refrigerate until cold, about 2 hours.

Preheat oven to 350 degrees. Line a baking sheet with parchment paper or butter the pan. In a large bowl, combine the cream mixture with the coconut, egg whites, sugar, and salt. Using a cookie scoop, form the dough in rounded mounds onto the prepared baking sheet. Bake for 25-30 minutes, or until the cookies are golden brown. Let cool on the baking rack for at least 20 minutes. When cool, dip each cookie into the chocolate sauce and let them set up on the baking rack. Store in an airtight container.