



## Coconut & Almond Maroons

PAIRS WONDERFULLY WITH A BOTTLE OF OUR CRANKCASE

It's not hard to love a macaroon dipped in chocolate, especially mad with California almonds. As good as these are from your local bakery, they are much better when fresh and homemade. Terri Prospe makes these classics at her ranch in Madera. It's where her family grew almonds for many years and continues to grow Muscat grapes for nearby Quady Winery's sweet wines.



- 3 1/2 cups sweetened flaked coconut (or unsweetened, for milder flavor), divided
- 1 cup thinly sliced almonds
- 7 ounces sweetened condensed milk
- 1/2 teaspoon almond extract
- 2 large egg whites
- 1/4 teaspoon kosher salt
- Sea salt, to taste
- 1 cup semi-sweet chocolate chips
- 2 teaspoons vegetable shortening

Preheat oven to 350°F. Line baking she with parchment paper. Combine 1 ½ cup coconut and sliced almonds. Spread even on baking

sheet. Toast, stirring occasionally until golden, about 13 minutes. Transfer bowl, and let cool. In same bowl, add remaining coconut condensed milk and almond extract. Separate bowl, using electric mixer on high speed, beat egg whites and kosher salt until soft peaks form. Using rubber spatula, gently fold egg whites into coconut mixture. Using large spoon, place tall mounds dough, about 2 inches in diameter, about 2 inches apart on baking sheet lined with parchment paper. Lightly sprinkle each mound with sea salt. Bake until golden brown, about 10 minutes. Transfer to wi rack. Let cool completely. Line baking sheet again with parchment paper. In double boiler, melt chocolate and shortening together until smooth. Dip top each cookie into chocolate coating. Transfer to prepared baking sheets. Refrigerate cookies until chocolate sets. Refrigerate in airtight container until ready to serve. Makes about 18.