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12 DAYS OF COOKIES

12 Days of Cookie Recipes: Coconut Macaroons from The Meatball Shop

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"When you think of a macaroon, you think of a high, rounded cookie," says Chef Daniel Holzman of the insanely popular NYC restaurant The Meatball Shop. "But we say,'Think again.' We flatten them so we can easily put ice cream between two of them." Though it may not exactly be ice cream sandwich weather, there's no reason why you can't enjoy these addictive treats now, à la mode or not. Chewy on the inside and crunchy at the edges, this recipe only requires 5 ingredients and can be whipped up in a pinch. Follow the directions below for your normal cookie serving, or bake them as minis and keep them bite-sized.

If there are any Almond Joy lovers out there, try using almond extract instead of vanilla, suggests Holzman, and serve the cookies with chocolate ice cream. Or skip the frozen scoop and mix in a handful of chocolate chips.

Ingredients

1 bag (14 oz.) sweetened shredded coconut

1/3 cup sugar

3 large egg whites

1 tbsp vanilla extract

3 tbsp sweetened condensed milk

Directions

1. Preheat the oven to 300°F. Butter two 12 x 17-inch rimmed baking sheets. Set aside.

2. Combine the coconut, sugar, egg whites, vanilla, and condensed milk in a large bowl and mix to incorporate.

3. Using a small ice-cream scooper, scoop the dough into 1-inch balls and place on the prepared baking sheets, leaving 3 inches between cookies. Flatten each cookie with the palm of your hand to create 2 ½ inch cookies.

4. Bake for about 40 minutes, rotating the pan halfway through baking, until the edges of the cookies are a golden brown.

5. Let the cookies cool on the baking sheets for 2 minutes before transferring them with a spatula to wire cooling racks to fully cool.

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