

Marie Saba

from my kitchen to yours

Five-Ingredients Coconut Macaroons

Ingredients:

- 1 (14 oz.) bag sweetened shredded coconut
- ½ cup sweetened condensed milk
- 2 Tablespoons plain Greek yogurt
- 1 Tablespoon heavy whipping cream
- 1 teaspoon vanilla extract
- For decorating: melted chocolate

Instructions:

- 1** Preheat oven to 325 degrees F.
- 2** In a medium bowl, mix together all ingredients until well-combined. The dough will be very sticky. Wet your hands with a little water and then shape the dough into balls and place on a nonstick cookie sheet, about 2 inches apart.
- 4** Bake at 325 degrees F for 15-20 minutes, until golden on the bottom. Cookies are delicate; if they lose their shape a bit while baking, carefully squeeze them back into balls and cool thoroughly on the pan before moving them.
- 5** Once cool, decorate with melted chocolate, if desired.

