

- 5 cups (20 ounces) sweetened shredded coconut
- 6 large egg whites
- 1/2 cup (3 1/2 ounces) sugar
- 1/2 teaspoon salt
- 1/2 teaspoon almond extract



Pulse the coconut in a food processor until fine, 1 to 4 pulses. [Some brands of coconut are finely shredded, pulse it just once or twice.] Process the egg whites, sugar, salt, and almond extract together in the food processor until light and foamy, about 15 seconds. Stir the egg mixture into the chopped coconut until combined. Wrap the bowl in plastic wrap and refrigerate until the mixture is thick, about 30 minutes.



Adjust the oven racks to the upper-middle and lower-middle positions and heat the oven to 375 degrees. Line 2 large baking sheets with parchment paper and grease the paper. Using wet hands, roll 1 tablespoon of the mixture at a time into balls and lay them on the prepared baking sheets, spaced about 1 inch apart.



Bake the macaroons until light golden brown, 13 to 15 minutes, switching and rotating the baking sheets halfway through baking. Let the macaroons cool completely on the baking sheets, before serving, about 1 hour.

## For Chocolate-Dipped Macaroons



After the macaroons have cooled completely, melt 6 ounces of semisweet chocolate in the microwave, stirring often, 1 to 3 minutes. Dip each macaroon into the melted chocolate to coat, letting the excess drip back into the bowl, then lay it on a clean sheet of parchment paper. Let cool at room temperature until the chocolate is set, about 30 minutes.

Makes about 24 cookies.

Recipe from [The America's Test Kitchen Family Baking Book](#)