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Day 12



Dulce de Leche Coconut Macaroons, image: "Sneaky Pete" --- Patty's brother & Macaroon hound

Another holiday tradition in my family, these are my brother's favorite "cookie". They are based on the popular candy bar, Almond Joy® (*sometimes you feel like a nut...*). You can choose to leave out the almond and they will be just like Mounds® (*sometimes you don't!*)!

They are actually either a cookie or a candy, depending upon how you make them.

We have always called these Coconut Macaroons. I have heard them called Haystacks.

They are traditionally made with Sweetened Condensed Milk (SC Milk), but now that Dulce de Leche flavor is available, I use that for added caramel-y depth of flavor! To make the Dulce de Leche SC Milk, Nestle® cooks the regular SC Milk under pressure until it caramelizes. Don't try to create this out of the SC Milk you already have at home. It will take over an hour of constant stirring only to crystallize as it cools. In Trinidad, they use this crystallized SC Milk as a frosting for cake - so if you originate from Trinidad and want a taste of home, have at it.

Image above show how I have them covered in tempered dark-milk chocolate.

Coconut Dulce de Leche Macaroons

- 1 bag sweetened, flaked Coconut
- 1 can Nestle® Dolce de Leche Sweetened Condensed Milk
- optional ingredients:
 - 1/8 teaspoon salt
 - 1/8 cup All Purpose Flour

Line a cookie sheet with Silpat and set oven to 325 degrees.

In a mixing bowl, pour in most of the coconut flakes reserving a few tablespoons for decoration if you like.

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Dulce de Leche Coconut Macaroons

If you would like to make these cookies Kosher, skip the flour and add the salt last or eliminate the salt, too. If not, proceed with below instructions.

Pour on the Sweetened Condensed Milk. Do not scrape out the can - there should be about 2 ounces remaining. Mix the coconut, flour, salt and milk very well with a silicone spatula - this is very sticky dough. Test one tablespoon of the dough by balling it up in your hand. It should hold its shape. If you feel it is too dry, add some or all of the remaining milk.

Shape into 1" sized balls. Set 2" apart on baking sheet. If you like, press a whole almond into the top of each cookie before baking. Bake at 325 degrees. Start checking for doneness after 7 minutes. They should brown on the bottom and will burn quickly - especially the kosher version. Remove and let stand until cool. Trying to transfer them while they are still hot will cause them to fall apart.

Dip in, or drizzle with tempered chocolate.
Let cool completely.

Store airtight. Eat within one week (as if that will be a problem!)

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