



Tropical Coconut Macaroons

Cookies that offer a little adventure and mystery

2-3/4 cups sweetened flaked coconut

1/3 cup all-purpose flour

1/8 teaspoon salt

7 ounces sweetened condensed milk

1 Tablespoon caramel topping

1 teaspoon grated orange peel

1 teaspoon pure vanilla

14 dark chocolate candy kisses

Garnish: optional sparkling decorating sugar

- Preheat oven 350 degrees F. Line large cookie sheet with parchment paper.
- In a large bowl, stir together coconut, flour, and salt.; set aside.
- In a small bowl, combine condensed milk, caramel topping, orange peel, and vanilla.
- Pour over coconut mixture, mix to combine ingredients. (Note – using your hands to mix it will make the stirring easier and it's lots of fun)

- Using a small scoop, drop coconut mixture onto the prepared cookie sheet. Insert an unwrapped candy kiss in the center. Point up or down.
 - Bake in preheated oven for 10 minutes or lightly brown.
 - Cool 5 minutes; remove to cooling rack. Lightly push down points when softened if desired.
 - If desired, sprinkle lightly with a pinch of sparkling sugar.
- Yield: about 12 to 14

Note; If the cookies are cold, the chocolate will be solid. Warm them in the microwave for a few seconds and the chocolate will be soft and delightfully smooth. Yum!

About the Recipe: Mounds of shredded coconut are sweetened and flavored with a bit of orange and caramel. Insert a kiss of chocolate, and it rewards you with a melt-away chocolate surprise. It's the simple, showstopper for an island holiday dinner.