

# Paradise Macaroons (Alton Brown 12 Cookies of Christmas 2010)

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**Keywords:** Chocolate Chips, Semi-Swe, Christmas, Coconut, Desserts, Egg Whites, Macadamia Nuts, Salt, Kosher, Sugar, Sweetened Condensed Milk, Vanilla, Vegetable Shortening

**Yield:** 3 1/2 dozen

**Preparation Time:** 25 min

**Cooking Time:** 25 min @325



## Ingredients

16 oz	sweetened Shredded coconut
2 oz	sweetened condensed milk
1 pinch	Kosher Salt
1 tsp	vanilla
4 large	egg whites, at room temp
5 oz	Sugar
12 oz	Chocolate Chips
1 oz	vegetable shortening
2 oz	Finely chopped dry roasted macadamia nuts

## Procedure

1. Preheat the oven to 325 degrees F.
2. Combine the coconut with the sweetened condensed milk, salt and vanilla in a medium mixing bowl.
3. In the bowl of a stand mixer with a whisk attachment, beat the egg whites on medium speed until foamy.
4. Gradually add the sugar and continue to whip the whites until medium peaks form, 6 to 7 minutes.
5. Gently fold the egg whites into the coconut mixture.
6. Scoop tablespoon-sized mounds onto a parchment-lined half sheet pan and bake for 20 to 25 minutes or until golden brown.
7. Immediately transfer the parchment with the macaroons to a cooling rack.
8. Cool completely before topping.
9. Fill a 4-quart pot with enough water to come 2 inches up the side, set over medium heat and bring to a simmer.
10. Combine the chocolate chips and shortening in a small metal or glass mixing bowl and set over the simmering pot.
11. Stir occasionally until melted, then remove from the heat.
12. Dip the cooled cookies in the chocolate mixture, sprinkle with the chopped macadamia nuts and place on parchment paper to set, about 30 minutes.
13. Cook's Note:
14. Alton prefers to use weight measurements for baking, to ensure the best accuracy. Please be careful if you try converting this recipe to standard measurements, especially for liquid ingredients. Two ounces of sweetened condensed milk is about 3/16th of a cup, which is less than 1/4 cup but more than 1/8 cup.
15. NOTE: From 12 Days of Christmas Cookies 2010 <http://www.foodnetwork.com/recipes/paradise-macaroons-recipe/index.html>
16. NOTE\*\*\* I added Almond Emulsion to the dough and it was really GREAT!!!