



## Loaded Chocolate Macaroons

By Susan Spungen

Makes about 2 dozen

- 1 (14 ounce/396 g) can sweetened condensed milk
- 4 ounces/113 g unsweetened chocolate, broken or chopped into pieces
- Pinch of kosher salt
- 1 teaspoon vanilla extract
- 1 (7 ounce/198 g) bag sweetened coconut (like Angel Flake)
- 1/2 cup dried cherries
- 1/2 cup roughly chopped walnuts
- 1/2 cup bittersweet or semisweet chocolate chips

1. Heat oven to 350°F. Combine sweetened condensed milk, chocolate, and salt in a medium metal bowl and set over a saucepan with 2 inches of simmering water — AKA a double boiler. Heat, stirring, until chocolate is completely melted. The mixture will also thicken a bit as the chocolate melts.
2. Remove from heat and stir in the vanilla and coconut until well combined. Stir in the cherries and walnuts. Stir in the chocolate chips, but just until they're well-distributed. The mixture will still be warm, so you want to avoid melting them.
3. Use a small cookie scoop or a soup spoon to measure out approximately a heaping tablespoon of the coconut mixture onto two parchment-lined sheet pans. They don't need much space around them, as they won't spread.
4. Bake for 12 to 15 minutes, until set and dry-looking on top, switching the positions of the pans from top to bottom and front to back halfway through baking.
5. Let cool on the baking sheets for a few minutes and transfer to a cooling rack to cool completely. Store in an airtight container for at least a week.

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