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CRANBERRY COCONUT MACAROONS

Yield: approximately 30 - 45

Time: 30 minutes

INGREDIENTS

- 1-1/2 cups cranberries, rinsed and finely chopped
- 2/3 cup flour
- 1 14-ounce bag sweetened coconut
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 1 14-ounce can sweetened condensed milk

DIRECTIONS

Preheat oven to 325 degrees. Line a baking sheet with parchment paper.

In a large bowl, toss the cranberries with flour to coat. Add remaining ingredients; stir until well mixed. Place batter in desired amount on prepared baking sheet.

Bake for about 20 minutes (for teaspoon-sized macaroons) or until golden brown. Remove from oven and cool.