

Unwrap the caramels and place in a large microwave-safe bowl with milk and salt. Cook on high for 3-4 minutes, stopping to stir a few times to help the caramel melt. When smooth, fold in toasted coconut with a spatula.

Using the spatula or a small offset spatula, spread topping on cooled cookies, using about 2-3 tsp per cookie. Reheat caramel for a few seconds in the microwave if it gets too firm to work with.

While topping sets up, melt chocolate in a small bowl. Heat on high in the microwave in 45 second intervals, stirring thoroughly to prevent scorching.

Dip the base of each cookie into the chocolate and place on a clean piece of parchment paper.

Transfer all remaining chocolate (or melt a bit of additional chocolate, if necessary) into a piping bag or a ziplock bag with the corner snipped off and drizzle finished cookies with chocolate.

Let chocolate set completely before storing in an airtight container.

Makes about 3 1/2-4 dozen cookies.