
editor's favorite

Chocolate-and-Almond Macaroons

For easy cleanup, put wax paper under the wire rack to catch the excess as you drizzle chocolate on the cookies.

Prep: 15 min. Bake: 17 min. per batch

- $\frac{3}{4}$ cup sweetened condensed milk
- 1 (14-oz.) package sweetened flaked coconut
- $\frac{1}{4}$ to $\frac{1}{2}$ tsp. almond extract
- $\frac{1}{8}$ tsp. salt
- 24 whole unblanched almonds
- $\frac{1}{2}$ cup dark chocolate morsels

Stir together first 4 ingredients. Drop dough by lightly greased tablespoonfuls onto parchment paper-lined baking sheets. Press an almond into top of each cookie.

Bake at 350° for 15 to 17 minutes or until golden. Remove to wire racks to cool.

Microwave $\frac{1}{2}$ cup chocolate morsels in a microwave-safe bowl at HIGH 1 minute and 15 seconds or until melted and smooth, stirring at 30-second intervals and at end. Transfer to a 1-qt. zip-top plastic freezer bag; cut a tiny hole in 1 corner of bag. Pipe melted chocolate over cooled cookies by gently squeezing bag.
Yield: 2 dozen.