

Paradise Recipe



Cherry Pineapple Coconut Macaroons

Macaroons are a delightful treat to have year round. Candied pineapple and candied cherries give this macaroon recipe a fruity twist. The colors in the Cherry Pineapple Coconut Macaroons dipped in green vanilla candy melts give this cookie a Christmas touch. Or dip in white vanilla candy chips to use throughout the year.



Ingredients:

- 14 oz sweeten coconut flakes
- 14 oz can sweeten condensed milk
- 1 ½ teaspoons almond extract
- 2 teaspoons vanilla extract
- 1 ½ tablespoon flour
- ¼ cup candied cherries (diced into small pieces)
- ½ cup candied pineapple (diced into small pieces)
- 1 bag of green vanilla candy melts

Mix all ingredients together with a spoon. Drop a spoonful of coconut mixture on a parchment lined cookie sheet. In a preheated 350 degree oven, bake for 15 minutes until lightly toasted and bottoms are golden brown around the edge. Cool completely.

Melt green colored vanilla candy chips per package instructions. Dip bottom of cooled macaroons into the melted candy and place on wax or parchment paper until the melted candy hardens. (You can also use white colored vanilla candy chips.)

For Chocolate Cherry Macaroons

Use same recipe as above but omit the candied pineapple and use a ½ cup of cherries instead of the ¼ cup. Substitute the green candy melts for dark or milk chocolate candy melts.

PREP TIME: 1 hour

SERVES: Approx 2 dozen

STORE IN AIRTIGHT CONTAINER FOR 1 WEEK. USE WAX OR PARCHMENT PAPER BETWEEN LAYERS.