**Coconut-Almond Macaroons** Joan D

6 cups sweetened flaked coconut

1/2 cup almond flour

2 egg whites, at room temperature

pinch of salt

1 can (14 oz) of sweetened condensed milk

2 tsp coconut extract

1 tsp almond extract

Preheat oven to 300 degrees. Line baking sheets with foil and coat with cooking spray. Mix coconut and almond flour. In separate bowl, whisk egg whites and salt until frothy. Stir in milk, coconut and extracts until blended. Fold coconut mixture into egg white mixture until combined. Drop rounded tablespoons of mixture 1" apart onto pans. Bake 22-25 minutes until lightly browned. Cool completely.

Sliced almonds 2 cups

1 pkg semisweet chocolate chips, 2 cups (Chocolate almond bark works better)

1 tsp oil, use if using the chocolate chips

Melt chocolate in microwave safe bowl on high in 30 second intervals, stirring until melted and smooth

Spread sliced almonds on a plate

Dip macaroons into chocolate and then roll onto almonds

Put onto pan in single layer until set