

"My family loves these as a snack during Passover week," says Zarin.



Jill Zarin's

MACAROONS

The New York Housewife shares her chocolate-dipped take on a Passover favorite

Makes 24

- 2 (14-oz.) bags sweetened flaked coconut
- 1 (14-oz.) can sweetened condensed milk
- 2 tbsp. sour cream
- 1 tbsp. heavy cream
- 1½ tsp. pure vanilla extract
(Mexican vanilla preferred)
- ¾ lb. (12-oz.) bittersweet chocolate, melted

1. Preheat oven to 325°. Line baking sheets with parchment paper.
2. In a large bowl, mix together all ingredients until thoroughly combined. Press dough into a soup spoon or small ice cream scoop and release onto the baking sheet. Bake for 20 minutes. Remove from oven; let cool.
3. Dip one side of each macaroon in melted chocolate and place on a tray lined with wax paper. Refrigerate for 20 minutes before serving.