

Chewy Coconut Macaroons with Chocolate Drizzle

When coconut and chocolate come together, magic happens-and these



OVEN
325°F

TIME
18 min

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INGREDIENTS

2 $\frac{1}{2}$ cups shredded coconut
 $\frac{1}{2}$ cup sweetened condensed milk
 1 teaspoon vanilla extract
 ... teaspoon salt
 $\frac{1}{2}$ cup semi-sweet chocolate chips
 1 tablespoon coconut oil

DIRECTIONS

1. Prep and Preheat: Preheat oven to 325°F (163°C).
2. Line a baking sheet with parchment paper to prevent sticking.
3. Mix the Coconut Base: In a large bowl, combine shredded coconut, sweetened condensed milk, vanilla extract, and salt.
4. Stir until everything is evenly moistened.
5. Shape the Macaroons: Scoop out tablespoon-sized portions and shape into small mounds.
6. Place each mound on the prepared baking sheet, spacing slightly apart.
7. Bake: Bake for 15-18 minutes, or until the tops are lightly golden brown.
8. Let macaroons cool completely on the pan.
9. Make the Chocolate Drizzle: In a microwave-safe bowl, combine chocolate chips and coconut oil.
10. Heat in 30-second intervals, stirring in between, until fully melted and smooth.
11. Drizzle and Set: Drizzle the melted chocolate over cooled macaroons using a spoon or piping bag.
12. Let sit at room temperature or refrigerate briefly until the chocolate sets.

SWAPS & NOTES

& Swaps Coconut : Use unsweetened shredded coconut for less sweetness, or sweetened if you prefer a candy-like treat.

Sweetened Condensed Milk : Acts as the binder and adds sweetness-do not substitute with evaporated milk.

Chocolate Chips : Use semi-sweet, dark, or even white chocolate for a different twist.

Coconut Oil : Helps create a smooth, glossy drizzle; can be replaced with butter or omitted.

TIPS FOR SUCCESS

Compact the mounds slightly to help them hold their shape.

For easy cleanup, drizzle chocolate over parchment-lined surface.

Chill finished macaroons for 10 minutes to quickly set the chocolate.

Dip the bottoms in chocolate for an extra-decadent version.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/chewy-coconut-macaroons-with-chocolate-drizzle/>