

With just two ingredients, this coconut macaroon recipe is a true testament to the simplicity and beauty of traditional Midwestern cooking. Born out of necessity and ingenuity, these sweet treats were a staple in many farming households where ingredients needed to stretch far while feeding many. The gentle aroma of coconut baking in the oven can whisk you back to simpler times, making this a wonderful recipe to share with loved ones on a chilly afternoon or as a special end to a family gathering.

These coconut macaroons are delightful on their own, but you can also pair them with a warm cup of tea or coffee. For a more decadent touch, consider serving them alongside a bowl of fresh berries or a dollop of whipped cream. They can also be a lovely addition to a dessert platter featuring other nostalgic favorites like apple pie or rhubarb crisp.

### **Two-Ingredient Coconut Macaroons**

Servings: 12 macaroons

**Ingredients**

3 cups sweetened shredded coconut

1 can (14 ounces) sweetened condensed milk

**Directions**

Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.

In a large mixing bowl, combine the shredded coconut and sweetened condensed milk. Stir until the coconut is fully coated and the mixture is well combined.

Using a spoon or a cookie scoop, drop small mounds of the coconut mixture onto the prepared baking sheet, spacing them about an inch apart.

Bake in the preheated oven for 12-15 minutes, or until the macaroons are golden brown around the edges.

Allow the macaroons to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

### **Variations & Tips**

If you're looking to add a bit of variety, try dipping the bottoms of the cooled macaroons in melted chocolate and letting them set on parchment paper. For a touch of citrus, fold in a teaspoon of grated lemon or orange zest into the coconut mixture. And for a festive holiday twist, you can add a dash of cinnamon and nutmeg for warm, spiced macaroons.