

No Bake Coconut-Caramel Macaroons

11-ounce package caramels, wrappers removed
6 tablespoons unsalted butter
3 tablespoons milk
1 teaspoon vanilla extract
14-ounce package shredded sweetened coconut
1 cup semisweet chocolate chips
1 tablespoon vegetable shortening

In a large saucepan, combine the caramels, milk and butter. Set the pan over medium-low heat and cook until the caramels and butter melt, stirring frequently (don't bring the mixture to a boil). Whisk until smooth. Remove the pan from the heat and whisk in the vanilla. Fold in the coconut until completely blended.

Drop tablespoons of the dough onto a parchment-lined baking sheet (using a cookie scoop is the easiest way to scoop!). Cool completely (refrigerating will speed up this process).

Melt the chocolate and shortening together in a small saucepan over low heat, or in the microwave, checking and stirring every 20 seconds. Dip the bottoms of each macaroon into the chocolate and return to the parchment paper. Use a fork to drizzle the top of the macaroons with the remaining chocolate. Cool until the chocolate is set (again, refrigerating will speed up this process!).

Store leftovers airtight container (at room temperature or in the fridge).

Makes 30 macaroons