

OREO Macaroons



Prep Time: 15 min Total Time: 35 min
Makes 24 servings, 1 cookie each.

WHAT YOU NEED

24 OREO Cookies
1 pkg. (14 oz.) sweetened flaked coconut
1 can (14 oz.) sweetened condensed milk
2 egg whites

MAKE IT

Heat oven to 325°F.

Cover rimmed baking sheet with parchment or foil. Separate cookie halves, leaving cream filling on 1 half of each cookie. Place plain cookie halves, top sides up, in single layer on baking sheet. Reserve cream-covered cookie halves for later use.

Combine coconut and milk in large bowl.

Beat egg whites in separate large bowl with mixer until stiff peaks form. Add to coconut mixture; stir gently until well blended. Scoop onto plain cookie halves, topping each cookie with about 2 Tbsp. coconut mixture.

Bake 20 min. or until coconut mixture is golden brown. Cool completely on wire rack.

Place 1 coconut-topped cookie, coconut side up, over each cream filling-topped cookie.

TIPS

Substitute

Prepare using your favorite variety of OREO Cookies, such as Golden OREO Cookies.

Nutrition Information Per Serving: 180 calories, 8g total fat, 6g saturated fat, 5mg cholesterol, 125mg sodium, 26g carbohydrate, 2g dietary fiber, 20g sugars, 2g protein