

MASALA MACAROONS

(published with permission from 108 Asian Cookies)

One 14-ounce (396 g) can sweetened condensed milk
1 ripe small banana, mashed
1 teaspoon red miso
One 14-ounce (396 g) bag unsweetened shredded coconut
2 teaspoons garam masala
½ teaspoon ground cardamom
½ teaspoon ground ginger
About ⅓ cup (60 g) semisweet chocolate chips, plus more as needed
1 teaspoon neutral oil
Sea salt flakes, for garnish
Sprinkles, for garnish (optional)

Heat the oven to 350°F. Line two baking sheets with parchment paper. In a large mixing bowl, mix the condensed milk, mashed banana, and miso until combined. Add the shredded coconut, garam masala, cardamom, and ginger and mix until well combined and the dough can hold itself together.

Scoop heaping tablespoons of batter for each macaroon and place on the prepared baking sheet. Keep their rounded mound shapes and give each about 1 inch of space. Bake all the macaroons until the edges are crispy and golden brown and the tops are lightly toasted, 16 to 18 minutes.

Let the macaroons set on the baking sheets for 5 minutes before transferring to a wire rack to cool completely. While the macaroons are cooling, combine the chocolate chips and oil in a medium heatproof bowl and microwave in 30-second bursts, stirring after each interval, until the chocolate is melted and smooth. Dip the bottoms of the cooled macaroons into the melted chocolate. Place them back on the parchment-lined baking sheets to set. Drizzle additional melted chocolate on top of each macaroon. Before the chocolate sets completely, sprinkle a few flakes of sea salt and sprinkles on top of each macaroon.