



Chocolate Macaroon Pizza

- 1 pkg (18-19 oz or 450 g) fudge brownie mix (plus ingredients to make brownies)
- 2 egg whites
- 1 pkg (14 oz/400 g) sweetened flaked coconut
- 1 can (14 oz or 300 mL) sweetened condensed milk (not evaporated milk)
- 1 pkg (2.25 oz) sliced almonds (about $\frac{2}{3}$ cup/150 mL)
- $\frac{1}{4}$ cup (50 mL) semi-sweet chocolate morsels, melted
- 1 tsp (5 mL) vegetable oil



1. Preheat oven to 375°F (190°C). In **Classic Batter Bowl**, prepare brownie mix according to package directions. Pour batter onto **White Large Round Stone with Handles**, spreading evenly to edges (see Cook's Tip).
2. Bake 14-16 minutes or until brownie is set. (Do not overbake.) Remove stone from oven to **Stackable Cooling Rack**.
3. In clean batter bowl, combine egg whites, coconut and sweetened condensed milk; mix well. Spread coconut mixture over top of brownie to within $\frac{1}{4}$ -in. (6-mm) of edge. Sprinkle with almonds.
4. Bake 15-17 minutes or until edges of coconut are deep golden brown. Remove stone from oven to cooling rack.
5. In **1-cup (250-mL) Prep Bowl**, microwave chocolate morsels and oil, uncovered, on HIGH 45-60 seconds or until chocolate is melted, stirring after 30 seconds. Drizzle chocolate over pizza.
6. Cut pizza into 16 wedges. Serve slightly warm or at room temperature.

Yield: 16 servings

U.S. Nutrients per serving: Calories 450, Total Fat 22 g, Saturated Fat 9 g, Cholesterol 30 mg, Carbohydrate 58 g, Protein 5 g, Sodium 240 mg, Fiber 3 g

Cook's Tips: If using an unglazed **Large Round Stone with Handles**, place a 15-in. (38-cm) circle of parchment paper on the stone before spreading the brownie batter on the stone. This will keep the batter from running off of the stone during baking.

The brownie base can be baked earlier in the day and cooled. To finish the pizza, prepare recipe as directed in Steps 2 and 3.