



Coconut Macaroons

Adapted from *Eva Rogers of Just American Desserts*



Ingredients

- 1 1/3 cups flaked Coconut
- 1/3 cup sugar
- 2 Tbsp. flour
- 2 large egg whites
- 1/2 tsp. vanilla extract



Directions



Yield:

Serving size:

Total cost:

Serving cost:

1. In a small bowl, combine the coconut, sugar, flour and salt.
2. Stir in egg whites and vanilla; mix well.
3. Drop by rounded teaspoonfuls onto a greased baking sheets or parchment paper.
4. Bake at 325° for 18 to 20 minutes.
5. They should be golden brown arounds edges and slightly toasted on the tops.
6. After cooled, may be dipped in chocolate.

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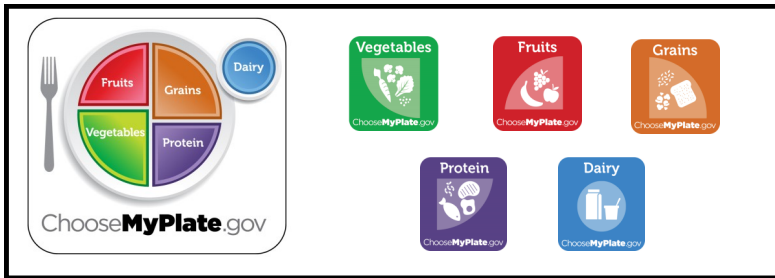
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