Kate's Sweets
Cookies, Cakes, and More!

Coconut Macaroons

Dense and moist coconut macaroons with just the right amount of sweetness.

yield: about 12 macaroons
prep time: 10 minutes
total time: 28 – 30 minutes

Ingredients:

- 1⅓ cups flaked coconut
- ⅓ cup sugar
- 2 tablespoons all-purpose flour
- ⅛ teaspoon salt
- 2 egg whites
- ½ teaspoon vanilla extract

Directions:

Preheat oven to 325 degrees F. Grease one cookie sheet with nonstick spray.

In a medium bowl, combine the coconut, sugar, flour and salt. Stir in the egg whites and vanilla and mix well with a rubber spatula.

Drop dough by rounded tablespoons onto greased baking sheets. Bake for 18-20 minutes, or until lightly browned around the sides and hard to the touch. The tops may look wet from the egg whites, but it will dry as it cools. Cool on a wire rack.

recipe adapted from: Taste of Home

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