

## Coconut Macaroons – makes half dozen

|         |                             |
|---------|-----------------------------|
| 250 mL  | sweetened, shredded coconut |
| 25 mL   | egg whites                  |
| 40 mL   | condensed milk              |
| 1 mL    | vanilla extract             |
| 1 pinch | salt                        |

### DIRECTIONS:

1. Preheat the oven to 340°F. Set oven racks near the centre of the oven.
2. In a medium bowl, mix together the shredded coconut, sweetened condensed milk and vanilla extract. Set aside.
3. In a small bowl, beat the egg whites and salt with a whisk until stiff peaks form.
4. Using a large rubber spatula, fold the egg whites into the coconut mixture.
5. Using two spoons, form heaping tablespoons of the mixture into mounds. Place the formed macaroons on a baking sheet lined with parchment paper, spaced about 1 inch apart.
6. Bake for about 15 minutes, until the tops are lightly golden and the bottoms and edges are deeply golden.

Recipe adapted from Once Upon a Chef:

<http://www.onceuponachef.com/2014/12/coconut-macaroons.html?recipe>

