

Charlie's Coconut Macaroons

2 egg whites directly from fridge (NOT at room temp)

Dash salt

1/2 tsp Vanilla Extract

2/3 cup sugar

1 oz. Package Sweetened Coconut Flakes

Preheat Oven to 325

Beat Egg Whites, Vanilla & Salt until soft peaks form.

Gradually add sugar & beat to well blend in the sugar.

Fold in coconut, then stir from bottom of bowl to get the coconut well covered with egg white mixture.

Drop rounded spoonfuls about 2" apart

I use 2 Tablespoons to scoop, drop & form

Bake 18-20 minutes, rotate pan halfway through.
Let cool in pan, dive in!

I use parchment paper lined Baking Sheet & old
Sunbeam hand held Mixer.

I have noticed that if you beat egg white sugar mixture to stiff peaks & glossy they become more meringue like