

Coconut Macaroons

Ingredients

- 3 large egg whites
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1 package (14 ounces) sweetened flaked coconut (5 1/3 cups)

Directions

1. Preheat oven to 325 convection setting (or 350 if you don't have a convection oven). Line baking sheet with parchment paper (or coat generously with nonstick cooking spray).
2. In a large bowl, beat egg whites until they almost form soft peaks. Then add in the sugar, extracts and salt and beat until mixed in. With a fork, stir in coconut until moistened.
3. Drop mixture by packed ice cream scooper (or tablespoon depending on the size you want) onto prepared sheet (cookies will not spread). Bake until lightly golden, 18-20 minutes in convection oven (longer in non-convection oven). Cool on rack.