

**Macaroons**

This is my favorite cookie. I have a hard time sticking to any diet when I have fresh baked Macaroons in the house. If you love coconut you should try this easy recipe. Chocolate lovers can enjoy the dipped macaroons.

10 oz. grated coconut

1/4 cup sugar

1/8 tsp. salt

1 tsp. vanilla

2 egg whites



Combine all ingredients.

Shape into small balls and place on greased cookie sheet.

Flatten balls slightly and let stand 1/2 hour.

Preheat oven to 325 degrees and bake 30 to 35 minutes or until lightly browned.

Yield: 18 cookies

NOTE: Melt 4-ounces semi-sweet or milk chocolate with 1 tablespoon butter in microwave safe bowl or on top of stove in double boiler. Dip baked macaroons into chocolate.

You can make larger macaroons and the baking time will stay about the same. I do not like the Almond Extract but you can include it in the recipe.