

COCONUT MACAROONS

(from *Amy B.*)

2 large eggs
1 c. granulated sugar
1/8 tsp salt
1/3 c. all-purpose flour (for gf use all-purpose gf mix)
1 tsp vanilla extract
3 c. (9 ounces) sweetened shredded coconut

Place rack in the center of the oven and preheat to 350°F. Grease an insulated baking sheet (or use two baking sheets, stacked on top of one another).

In a medium bowl, whisk together the eggs, sugar, salt, flour, and vanilla extract until well blended. Stir in the coconut.

Drop the dough by 1-Tbsp mounds on the prepared sheet, spacing them at least 2-inches apart. Bake for 14-16 minutes, until they are golden brown around the edges and a few strands of coconut on the tops of the cookies start to turn golden. Cool completely on the baking sheet on a wire rack. Makes about 36 cookies.

Note: These are best eaten the day they are made, but will keep up to 2 days in an airtight container.