

Lite & Flakey Macaroons

2 EGG WHITES
2/3 CUP GRANULATED SUGAR
1/4 TSP. CREAM OF TARTAR
1 TSP. VANILLA
FLAVORING
1/4 TSP. ALMOND
EXTRACT
DASH SALT
14 OZ. BAG FLAKED
COCONUT



Preheat the oven to 350 degrees.
Mix sugar and cream of tartar together in small bowl. In a separate bowl, with an electric mixer, mix egg whites on highest speed. Slowly add sugar/tartar. Beat until stiff peaks form about 3-4 minutes. Add vanilla and almond flavorings. Add a dash of salt. Fold in 3/4 bag of coconut.

Place on well-greased or parchment lined cookie sheet and bake for 25 minutes or until light golden brown. Cool cookies on a cooling rack. Eat immediately or cooled cookies in airtight container.

"These cookies are a family favorite and are best served the day you make them." -Tammy