

Coconut Macaroons

14 oz package **unsweetened**, flaked coconut

1/4 - 1/3 cup raw honey, slightly heated

1/2 tsp vanilla extract

3 egg whites, room temperature

Pinch of salt

Butter or oil, for greasing

Preheat oven to 350F

Grease a baking sheet with butter or oil, or line it with parchment paper.

Beat egg whites in a mixer or bowl until they thicken, and soft peaks begin to form.

Add honey, vanilla, and salt, continuing to mix until homogenized. Then, add coconut flakes.

Wet your hands. Squeeze spoonfuls of coconut mixture together into ball-shaped cookies, and arrange on baking sheet.

Bake cookies until slightly golden and toasted-looking, about 15 minutes. Allow them to cool for at least 30 minutes.

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