

# Betty's Coconut Macaroon Cookies



In this video, Betty demonstrates how to make Coconut Macaroons with the help of her grandson, Carter. These are great cookies to make with a child, because they are very simple and there are parts of the procedure that children can easily do.

## Ingredients:

2 egg whites

dash of salt

½ teaspoon vanilla

2/3 cup sugar

1 1/3 cups flaked coconut

cooking oil spray

Place 2 egg whites, a dash of salt, and ½ teaspoon vanilla in a large mixing bowl. Beat with an electric mixer on medium speed until soft peaks form. Gradually add 2/3 cup sugar, while continuing to beat until stiff peaks form. Gently fold in 1 1/3 cups flaked coconut. Drop by teaspoonfuls onto cookie sheet that has been sprayed with cooking oil spray. Bake at 325 degrees (F) for about 20 minutes. Remove from oven when lightly browned and place individually on flat surface to cool. Remove to a nice serving plate. EAT!!! I hope you enjoy the Coconut Macaroon that Carter and I made for you! --Betty