

Coconut Macaroons

Ingredients

- 3 egg whites
- 1 cup sugar
- 2 1/2 cups coconut flakes
- 1 cup macadamia or cashew nuts, chopped

Directions

Preheat oven to 350°F. Grease two baking sheets.

Using an electric mixer, beat the egg whites until they form soft peaks. Gradually add the sugar, beating constantly. Fold in the coconut flakes and chopped nuts.

Spoon the mixture onto the prepared baking sheets, forming rounds. Bake for 20 minutes or until golden.