

From the kitchen of Julie Zepf

### **Coconut Macaroons**

3 cups sweetened flaked coconut  
¾ cup sugar  
4 large egg whites  
¼ teaspoon salt  
1/8 teaspoon almond extract  
1-teaspoon vanilla extract

Preheat oven to 325 degrees. Line 2 cookie sheets with either parchment paper or Reynolds Release foil.

In large mixing bowl stir coconut, sugar, egg whites, salt and extracts until combined.

Drop by rounded teaspoons, 1" apart, on prepared cookie sheets. Bake until set and lightly golden, about 25 minutes, rotating cookie sheets between upper and lower racks halfway through baking. Cool 1 minute on cookie sheets, then with wide spatula, transfer cookies to wire racks to cool completely. Store cookies in tightly covered container at room temperature. Makes about 3 to 3 ½ dozen.