

Sally's Coconut Macaroons

Ingredients

2 large eggs, beaten
1/2 c sugar
0 pn salt
1 t almond or vanilla extract
3 c sweetened shredded coconut

Instructions

<p>Preheat oven to 350; spread parchment paper on a large cookie sheet.</p><p>In a large mixing bowl, whisk together the eggs, salt, sugar and extract. Blend in the coconut until it is completely moistened. This is not really a batter but rather well-moistened clumps of coconut.</p><p>Drop generous teaspoonfuls onto the baking sheet and bake for 20 - 25 minutes or until they are golden brown. Transfer to a rack to cool.</p>