

## **SUSAN GREEN'S MACAROONS**

**4 Large Egg Whites**

**1 ¼ Cup Granulated Sugar**

**½ Teaspoon Vanilla**

**¼ Teaspoon salt**

**2 ½ Cups Shredded Coconut (or finely chopped nuts)**

**Beat Egg Whites until frothy (almost stiff)**

**Gradually add sugar and beat until stiff and glossy (pour ¼ cupful at a time While the mixer is running.)**

**Add salt and vanilla, and beat into mix.**

**Stir in coconut.**

**Place heaping Tablespoons onto cookie sheet lined with baking parchment.**

**(~ ½" apart)**

**Bake at 325\* for 20" or until set and golden brown.**

**Cool on cookie sheet for 10-15" Store in cool dry place - - plastic containers or tins.**