

## Coconut Kisses

*Chewy, moist, macaroon-like cookies*

1/4 tsp salt

4 egg whites

1 3/4 c sugar

1/2 tsp vanilla or almond extract

2 1/2 c shredded coconut

Add salt to egg whites and beat until foamy. Gradually beat in sugar. Continue beating until mixture stands in stiff peaks and is glossy. Fold in vanilla and coconut.

Drop by heaping teaspoonfuls 2 inches apart onto greased baking sheet. Bake in slow oven (325 degrees) 20 minutes, or until delicately browned and set. Remove from baking sheet and cool on racks.

Makes about 3 dozen.