

## Coconut Macaroon Cookies

Written by Bhavesh Zaveri

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### Ingredients

Quantity:	Measure:	Ingredients:	Description:
12	Oz.	Coconut - Grated /Desiccated	
0.5	Pint	Egg Whites	for beating
1	Oz.	Flour, Maida - (Refined)	
0.5	Nos	Lemon Rind	grated
20	Oz.	Sugar	
1	Tablespoon	Syrup of Sugar (Rec.207)	

### Method

Mix in pan, all ingredients, except egg whites. Heat over hot water, stirring until warm. Beat egg whites until stiff, add to other ingredients and stir until stiff enough to drop from spoon onto cookie sheet lined with brown paper. Bake at 370-380 degrees until golden brown. After cooling, turn over and wet the paper and they will fall off.

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