

## Coconut Cookies – Ann Seck

### Ingredients:

- 1 cup unsweetened shredded coconut
- $\frac{1}{2}$  cup white sugar
- 3 Tbsp butter, melted
- 2 egg whites, slightly beaten
- $1 \frac{1}{4}$  Tbsp cornstarch
- $\frac{1}{2}$  tsp vanilla or almond extract
- (optional additions,  $\frac{1}{4}$ - $\frac{1}{2}$  cup: grated orange or lemon rind; mini chocolate chips; finely chopped dried cranberries)

### Method:

1. Combine everything.
2. Drop by heaping Tbsp onto a parchment paper-lined baking sheet.
3. Flatten slightly.
4. Bake at 325°F for 15-20 minutes until they just begin to brown around the edges.
5. Cool on rack 10 minutes.
6. Remove from paper.