



COCONUT ALMOND MERINGUES

Makes about 3 dozen.

These meringues are gluten free, easy to make, light as air with a distinct coconut flavor.

INGREDIENTS

- 2 large egg whites, at room temperature
- ½ cup scant measure sugar
- ½ cup almonds, toasted, finely chopped
- ½ cup shredded, unsweetened coconut

PREPARATION

1. Line a large baking sheet with parchment paper.
2. Preheat the oven to 350F.
3. Beat the egg whites at high speed. When foamy add sugar gradually and continue beating until very stiff. With a rubber spatula gently fold in the nuts and coconut and combine well.
4. Drop teaspoons of the meringue onto the baking sheet, leaving a little space in between each.
5. Bake the cookies until they have changed color to light beige, about 25 minutes.
6. Loosen the meringues immediately with a metal spatula and place on a wire rack to cool.