

Coconut Macaroons

INGREDIENTS

1 Cup Coconut
½ Cup Sugar
1 Tbsp Cornflour
1 Egg
Pinch Salt



METHOD

Combine coconut, sugar and cornflour in bowl.

Beat together egg and salt, stir into dry ingredients, mix well.

Place heaped teaspoonfuls of mixture on to greased and lightly corn floured oven trays, press mixture lightly into peaked macaroon shapes.

Bake in moderate oven (180o) 15 minutes or until light golden. Remove from oven, allow to cool on trays.

Makes about 18.