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## Coconut Macaroons

### Ingredients :

- 1 tablespoon sugar
- 1/4 teaspoon vanilla
- 1/8 teaspoon almond extract
- 3/4 cup Ceylon Pure Medium Coconut Flakes



### Instructions :

- Preheat oven 300°F and prepare a baking sheet by lightly spraying it with Ceylon Pure Virgin Coconut Oil
- Mix egg white, sugar, vanilla, almond extract and a pinch of salt.
- Divide the mixture into 1tbs and drop them on the baking sheet about 2 inches apart
- Bake for 15 to 20 minutes until tops are golden brown. Remove from baking sheet and transfer to a rack to cool.
- Enjoy with a nice hot steamy cup of coffee or tea :)

