

Coconut Macaroons

14 oz (bag) Flaked Sweetened Coconut
14 oz (can) Sweetened Condensed Milk
1 tsp. Vanilla
2 extra large egg whites
¼ tsp. Salt
Red cherries (for baking)
Green food color

Combine the coconut, condensed milk, vanilla, and green food color in a large bowl and mix well by hand.

Whip the egg whites, green food color, and salt on high until they form peaks.

Fold the egg whites into the coconut mixture.

Drop the batter onto cookie sheets lined with Parchment paper. (Approx. 1 ½ inch ball)
Press ½ cherry into center.

Bake at 375 degrees 25 to 30 minutes
Let cool 1 to 2 minutes, transfer to wire rack