

Toasted Coconut Almond Meringue Cookies

*Another wonderful recipe from
www.SimpleBrunchIdeas.com*

Yield: 2 dozen cookies

Ingredients

3 large egg whites
1/4 teaspoon cream of tartar
3/4 cup sugar
1/2 teaspoon almond extract
1/2 cup toasted finely chopped almonds
1/2 cup toasted shredded coconut



Directions

1. In a dry saucepan over medium heat, toast coconut until golden brown, stirring frequently, about 5 minutes.
2. In the same way, in a dry saucepan over medium heat, toast finely chopped almonds until golden brown, about 2 to 4 minutes.
3. Add cream of tartar to the egg whites and beat on medium speed until soft peaks form.
4. Add sugar one tablespoon at a time and continue beating until stiff peaks form.
5. Stir in almond extract and beat 30 seconds. Using a spatula, fold in coconut and almonds.
6. Spoon into a pastry bag with a wide tip and pipe the meringue into 1½ inch cookies onto a parchment-lined baking sheet, one inch apart.
7. Bake at 200 degrees for 2 hours. Cool on wire rack for 15 minutes and then remove cookies from the pans. Leave them to cool completely.
8. Store in an airtight container for up to five days. If cookies are chewy, heat in 200 degree oven for 10 minutes.