

COCONUT MACAROONS

3 egg whites, stiffly beaten

1 dessert spoon cornstarch

1 cup white sugar

1/2 lb coconut

Cook in double boiler 5 mins. stirring constantly. Add coconut to

thicken (about 1/2 lb.) and drop by spoonful on well buttered pan.

If egg whites are large, add more coconut. Bake at 300° until light brown.