

COCONUT MACAROONS

- 3 egg whites, stiffly beaten
- 1 cup white sugar
- 1 dessert spoon cornstarch
- $\frac{1}{2}$ lb coconut

Cook in double boiler 5 mins, stirring constantly. Add coconut to thicken (about $\frac{1}{2}$ lb.) and drop by spoonful on well buttered pan. If egg whites are large, add more coconut. Bake at 300° until light brown.