

Coconut Macaroons

You will need:

- 5½ cups (1.26 liters) flaked coconut
- 1 4 oz (414 ml) can sweetened condensed milk
- 2 teaspoons (10 ml) vanilla extract
- 1½ teaspoon (7.4 ml) almond extract

HOW TO DO IT:

- ☞ Have an adult heat the oven to 350 degrees Fahrenheit (177° C).
 - ☞ Combine all ingredients in a large bowl.
 - ☞ Mix well.
 - ☞ Drop dough with a teaspoon onto a foil-lined, greased cookie sheet.
 - ☞ Bake 8 to 10 minutes, until edges are light brown.
 - ☞ Remove from cookie sheet immediately.
 - ☞ Cool on a wire rack.
- Makes 3 dozen cookies.



When guests came to tea at the White House, Mary Lincoln liked to serve them macaroons.