

Coconut Macaroons

Ingredients:

6 cups shredded coconut

1 cup plain flour

¼ teaspoon (tsp) salt

1 can condensed milk

2 teaspoons (tsp) vanilla essence

Method:

1. Pre heat oven to 175 degrees. Line 2 baking trays with baking paper.
2. Place all ingredients into a large bowl and mix well.
3. Scoop mixture into small balls and place on trays (make sure to have enough for the class)
4. Cook in oven for 10-15 minutes or until lightly golden.
5. Serve into 4 bowls.