

## Coconut Macaroons

- 1.5 egg whites or 3 tbs
- 2 tablespoons allulose
- pinch of salt
- 1 cup unsweetened coconut shreds
- .5 tsp vanilla extract

## Tools

- 1 baking sheet
- Parchment paper
- 1 cookie scoop

1. Preheat oven to 350F.
2. In a bowl, add your salt, allulose and coconut shreds. Mix well and add your wet ingredients in. Stir to combine. Texture should be wet when pressed with the back of your spoon.
3. Using your cookie scoop, scoop your mixture and pack the mixture in your scooper by pressing firmly and release on the baking sheet. Repeat.
4. Bake for 13-16 minutes or until golden
5. Let cool then enjoy!

Makes Approx. 7 Macaroons

