



PASSOVER MACAROONS

preheat oven to 325°F

4 large eggs
1½ tsp vanilla
2/3 C. raw sugar
1/4 C. flour (or fine matzo flour)
3½ C. lightly packed flaked coconut

**Note: To be Kosher for Passover get it into the oven before 17 minutes has passed after adding wet ingredients to the flour.*

In a large bowl beat egg whites with a mixer or whisk until frothy. Add vanilla, raw sugar, and matzo flour, mix until smooth. Stir in coconut until evenly moistened. On two well-greased 12x15-inch baking sheets, evenly space portions of dough. Bake in a 325°F oven until macaroons are golden, about 25 minutes. Switch positions of baking sheets halfway through baking. Transfer macaroons to rack and let cool.

