

## LIME IN THE COCONUT MACAROONS

### Ingredients

**2 Large Egg Whites**

**1 Tablespoon Sugar**

**1 Tablespoon Finely Grated Lime Zest**

**¼ Teaspoon Kosher Salt**

**2 7 Oz. Bags of Sweetened Shredded Coconut**

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**Place racks in upper and lower thirds of the oven and preheat oven to 325°. Whisk egg whites and sugar in a large bowl just until frothy. Whisk in lime zest and salt. Add coconut and fold in to coat.**

**Drop heaping tablespoonfuls of coconut mixture onto 2 parchment paper lined, rimmed baking sheets. Bake – rotating the pans halfway through from top to bottom and back to front until golden brown, 18-22 minutes. Let cool on baking sheets.**

**(These can be made 1 day ahead. Store airtight at room temperature).**

