Mini Coconut Meringues

Makes 12 to 16

Ingredients

8 egg whites

2 cups superfine sugar

24 oz coconut

1 tbsp and

1 tsp vanilla extract

Directions

1. Preheat oven to 300 degrees
2. Line a baking sheet with parchment paper
3. In large bowl, beat egg whites until stiff, but not dry
4. Gradually beat in sugar until a little of the mixture between your thumb and forefinger feels smooth, but not gritty
5. Stir in vanilla
6. Fold in coconut
7. Spoon small portions onto baking tray and bake 35 minutes or until dry but not brown
8. Turn off oven and leave meringues to cool inside