



ME Recipe: Low Carb Macaroons

Ingredients:

- 2 large egg whites
- ½ tsp vanilla extract
- 9 packets of Truvia or similar zero-cal sweetener
- 1 cup unsweetened shredded coconut

Directions:

Preheat oven to 300F.

Beat egg whites until foamy. Add vanilla. Gradually add the sweetener and beat until soft peaks form.

Fold in coconut. Drop by tablespoons, 2 inches apart on sprayed baking sheet.

Bake 20-25 minutes or until lightly browned. Cool on rack.

Makes 18 servings, enjoy!