



Treat Time

Approximate Time: 10 minutes (not including prep and bake time)

Hay Stack Cookies (Coconut Macarons)

Prep Time: 10 minutes

Pre-heat oven to 350°.

- 3 1/4 Cups of moist, shredded coconut (Reserve 1/4 cup coconut)
- 2 Cups sweetened condensed milk
- 4-5 Tbsp. Flour
- 2 tsp. Almond extract (optional)
- 1/2 tsp. Salt
- 4 Egg whites - stiffly beaten

Mix together the first 5 ingredients - dough will be very sticky.

Fold in the beaten egg whites.

Shape 2 tablespoons of dough into haystacks and place two inches apart on lightly greased cookie sheet.

Sprinkle a small amount of the reserved coconut on top.

Bake for 5-7 minutes or until golden brown.

Let cool.

Treat Time: Place half of the “Hay Stacks” on a paper plate or in decorative tin to help the Savior feed His sheep (a non-member or in-active member family). Feed the other half of the “Hay Stacks” to your sheep (family).

