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## Treat Time

## Haystack Cookies

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**Prep Time:** 10 minutes

**Ingredients:** 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



**Instructions:** Pre-heat oven to 350°. 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 “haystacks” 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 “haystacks” to your sheep (family).