
Treat Time

Haystack Cookies

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).