



Share as a way to celebrate Chanukah

Make everyone smile with macaroons that look just like mini latkes.

LATKE COOKIES

PREP TIME 10 MIN. — COOK TIME 30 MIN.
READY IN 40 MIN. + COOLING TIME — SERVINGS 32

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| > 2 cups sweetened flaked/shredded coconut | > ¼ tsp ground cinnamon |
| > ⅓ cup sugar | > ⅛ tsp salt |
| > 2 tbsp all-purpose flour, coconut flour, or gluten-free flour blend | > 2 large egg whites, lightly beaten |
| | > ¾ tsp vanilla extract |

STEP 1 Preheat oven to 325°F. Line 2 large cookie sheets with parchment.

STEP 2 In a large bowl, combine the coconut, sugar, flour, cinnamon, and salt. Add the egg whites and vanilla. Stir until well combined. With small cookie scoop

or by heaping tbsp measure, scoop the mixture onto prepared pans, spacing 2 inches apart.

STEP 3 With palms, gently press down on each mound until flattened. Bake 15 min., until edges begin to brown. With small spatula, turn cookies over and gently press to flatten again. Switch pans on racks and bake another 12–15 min., until cookies are golden brown.

STEP 4 Cool cookies on pans on wire racks 5 min. Using edge of parchment, pull cookies from pans onto wire racks to finish cooling. To store, keep in a sealed container at room temperature up to 5 days.

PER SERVING: 34 CALORIES, 2G FAT, 1G SATURATED FAT, 0MG CHOLESTEROL, 25MG SODIUM, 5G CARBOHYDRATE, 1G FIBER, 4G SUGAR, 0G PROTEIN