

Coconut Macaroons #2

Ingredients

1 cooking spray
4 large egg whites, at room temperature
2/3 Cup granular sugar substitute (sucralose or truvia)
1/2 Teaspoon vanilla extract
1/4 Teaspoon salt
2 Cups unsweetened shredded coconut

Directions

Heat oven to 325°F. Spray two baking sheets with oil spray.
With an electric mixer on medium speed, beat egg whites until medium peaks form.
Gradually beat in sugar substitute, vanilla extract and salt.
Turn speed up to high and continue beating until stiff (but not dry) peaks form.
Using a rubber spatula, fold in coconut.
Drop tablespoon-sized mounds of mixture onto prepared baking sheets.
Bake 15 minutes.
Cool on sheets 1 minute before carefully transferring to wire racks to cool completely.