

Gluten Free Coconut Macaroons

Butter and GF flour mix for preparing baking sheet and foil

1 large egg white

1 tablespoon sugar

1/4 teaspoon vanilla

1/8 teaspoon almond extract

3/4 cup sweetened flaked coconut

Put oven rack in middle position and preheat oven to 300°F. Prepare pan by covering with foil. Turn over edges to secure foil on pan. Lightly butter and flour foil, knocking off excess GF flour.

Stir together egg white, sugar, vanilla, almond extract, and a pinch of salt until combined, then stir in coconut. Divide coconut mixture into fourths, then drop in 4 mounds (about 2 inches apart) onto baking sheet.

Bake until tops are pale golden in spots, 15 to 20 minutes, then carefully lift foil with cookies from baking sheet and transfer to a rack to cool completely, about 15 minutes. Peel macaroons from foil.