

Reindeer Droppings

By Gretchen Palmer

Ingredients:

- 4 ounces German's Sweet Chocolate
- 1 ounce unsweetened chocolate
- 2 egg whites (from large or extra large eggs)
- pinch of salt
- $\frac{1}{4}$ cup sugar
- 1 teaspoon vanilla extract
- 7 ounces sweet shredded coconut

Use two racks to divide oven into thirds, then preheat oven to 325°. Line two cookie sheets with aluminum foil. Melt the two types of chocolate together, then set aside to cool to room temperature. In a mixing bowl, beat the egg whites and salt until they hold a firm peak. On a low speed, add sugar two tablespoons at a time and then add vanilla. Beat at high speed for about five minutes until the meringue is very stiff. Reduce speed to low and add the cooled chocolate, beating only until mixed. Remove the bowl from the mixer and fold in the coconut. Using a moderately-rounded teaspoonful of the mixture, place mounds one-inch apart on aluminum foil. Bake for about sixteen minutes, reversing the sheets top-to-bottom and front-to-back once to ensure even baking. Cookies are done when the outside feels dry, but the inside is soft. Transfer cookies to racks to cool.