

Wine Jelly Macaroon Sandwich Cookies

2 egg whites

3 Tbsp. sugar

Pinch of kosher salt

8 oz. sweetened flaked coconut

Wine Jelly of choice

Preheat oven to 350 degrees. Whisk the egg whites, sugar and salt together until frothy. Stir in the coconut until moist.

Drop teaspoon-size mounds onto parchment lined baking sheets; flatten with a fork. Bake until golden, 13-15 minutes.

Let cool completely, then make sandwiches with 1/2-1 teaspoon of Wine Jelly each. Store in an airtight container at room temperature for up to 3 days. Makes about 30 sandwich cookies.