



Verity Golden Prune Macaroons

2 eggs	2/3-cup sugar
1/2 tsp lemon juice	8oz shredded coconut
2/3 cup Verity pitted prunes	

Use the whole eggs, not just the whites as is traditional with macaroons. Beat eggs lightly with a fork. Add lemon juice, sugar, Verity prunes, which have been finely chopped, and coconut. Stir to mix well. Place heaped teaspoonfuls on a well greased baking sheet. Bake in a moderate oven, 350 F for 12 minutes or until lightly browned. Remove to wire rack to cool. Store in a lightly covered container to keep moist and fresh. Makes 40.