

Coconut Swirl

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Coconut Swirl recipe

Ingredients & Quantities

- 2 Eggs
- 1 cup of Sugar
- 1/2 cup of Chocolate Chips
- 1/2tsp of Vanilla Extract
- 1/2tsp of Salt
- 1.5 cups of Cornflakes
- 1/2 cup of Desiccated Coconut

Method

1. Beat the 2 egg whites until stiff and then add the salt.
2. Add the sugar slowly, while mixing it in and then fold in the crushed up cornflakes.
3. Add the chocolate chips, coconut and vanilla and carry on folding until it's all well mixed.
4. Drop teaspoon sized portions on to a greased sheet and bake for 15-20 minutes at 350F/180C.