

CORNFLAKE COOKIES

Corn Flake Macaroons

2 egg whites	2 cups Kellogg's Corn Flakes
$\frac{1}{2}$ cup brown or granulated sugar	$\frac{1}{2}$ cup chopped nutmeats
$\frac{1}{2}$ teaspoon vanilla	1 cup shredded cocoanut

Beat egg whites until stiff but not dry. Fold in sugar; add flavoring, Corn Flakes, nutmeats and cocoanut. Mix carefully. Drop by spoonfuls onto well-greased baking sheet. Bake in moderate oven (350°F.) 15 to 20 minutes. Remove immediately from pan.

Yield: 2 dozen macaroons (1½ inches in diameter).