

## ***Coconut Desert***

from Elizabeth

Preheat oven to 350 degrees

1/2 cup Sweetened condensed milk

2 cups Shredded coconut

1 teaspoon Almond extract

Combine milk and coconut. Add almond extract. Drop by teaspoons full on a greased cookies sheet. Bake at 350 for 10 minutes or until coconut gets slightly brown. Remove cookies immediately from cookie sheet.

Elizabeth's experience when baking these cookies is to have a cold cookie sheet in the refrigerator to transfer the warm cookie to. Place cold cookie sheet on a cake rack to cool. If cookies are not removed as soon as they are removed from the oven they stick to the cookie sheet, requiring a chisel to remove them.

*(served at the 2007 Library Challenge Makes 24)*