

Roses Cornflake Kisses

2 egg whites

Pinch of salt

½ cup **sugar**

½ cup chopped walnuts/**nuts**

2 cups cornflakes

Options:

½ tsp vanilla extract

½ cup dried, flaked coconut

PREHEAT oven to 300°F.

In a medium sized bowl, BEAT egg whites and salt until stiff.

Gradually ADD sugar, beating constantly.

(BEAT IN vanilla.)

FOLD IN nuts, cornflakes (and coconut.)

Using a teaspoon, DROP onto cookie sheet lined with parchment paper.

BAKE at 300°F. for 8 – 10 minutes.

COOL for 1 minute.

REMOVE from sheet with spatula.

Notes: Makes about 2 dozen kisses. Keeps for 1 week on the counter, in an airtight container.