

Date Meringues

2 egg whites

¼ tsp salt

1 tsp lemon juice

1 cup powdered sugar

½ cup coconut flakes

5 oz chopped dates

Beat egg whites until stiff. Add salt, lemon juice, and sugar in order, beating continuously. Fold in the coconut flakes and dates.

Drop by teaspoonfuls or using a pastry bag onto a greased baking sheet. Bake twenty minutes at 300°. Remove immediately and cool.

Adapted from *Foods from Sunny Lands* (1925).