

Roses Cornflake Kisses

2 **egg whites**

Pinch of salt

125 ml **sugar**

125 **chopped** walnuts/**nuts**

500ml **cornflakes**

Options:

3 ml vanilla extract

125 ml dried, flaked coconut

PREHEAT oven to 150°C.

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 135°C. for 10 – 12 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.