Egg White Snow Balls

(蛋白小雪球)

Ingredients:

Egg white 1

Castor sugar 30g

Desiccated coconut 75g

Method:

- 1. Preheat oven 180 C.
- 2. Beat egg white with a fork till thick.
- 3. Add in sugar and desiccated coconut.
- 4. Mix well and divide into 12 portions.
- 5. Shape into balls and put on the greased baking sheet.
- 6. Bake for 6 to 8 minutes.