

The only time a woman really succeeds in changing a man is when he is a baby.

Natalie Wood.

AUNTIE RITA'S RECIPE FOR COCONUT HAYSTACKS

Coconut haystack must be one of the most popular recipes of all time – we get at least dozen requests for the recipe each month (280 to Date) and this month there were sixteen. So when Heather Speakman of North Yorkshire sent in an email with her auntie Rita's own recipe for haystacks, I asked and was given permission to use it on our site. Now I know we already have two recipes for coconut haystacks. But take a look at this one it is a little different and sound delicious.

Auntie Rita's Coconut Haystacks.

6oz Caster Sugar

6oz Dessicated Coconut

Two Egg Whites

Glace Cherries

Whisk the egg whites until stiff,

mix together the sugar and coconut and then fold into the egg whites.

Form into small ball-shapes with clean hands (about the size of a golf ball)

stick half a glace cherry on top.

Place on a baking tray lined with non- stick baking paper

and cook in a moderate oven (I have a fan-assisted electric oven and baked them on 180f) for 20-25 minutes.

Thank you to Heather and Auntie Rita.