



## **Ingredients (per danish):**

2 egg whites or 1/4 cup liquid egg whites  
Egg yolks or chopped fruit  
Shredded coconut (optional)

## **Preparation:**

1. Pre-heat oven to 350 degrees.
2. Separate egg whites from yolks, putting egg whites in a bowl. If desired, add a teaspoon of shredded coconut.
3. Beat egg whites until they are stiff.
4. Line an oven tray with parchment paper. Spoon the egg whites onto the parchment paper and shape into a circle.
5. Create an indent in the middle of the egg white circle. Fill it with egg yolks or chopped fruit. Sprinkle with shredded coconut if desired.
6. Bake until the danish starts to brown, approximately 10 minutes.