

Holiday Coconut Roll

1 egg white
1/2 shell water
1/2 tsp. vanilla
1 pound powdered sugar
1 cup coconut

Knead all ingredients together and shape into a long roll about 2 inches thick.
Wrap in waxed paper.
Let roll sit in a dark dry place for 2 to 3 weeks to cure.

On the day before serving, melt 2 squares unsweetened chocolate in microwave.
Pour melted chocolate over roll and let set up (harden).

On serving day, cut into thin slices.

Note:

This recipe can be doubled or tripled very nicely.

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