

## CLAIMS

1. A process of making coconut (*Cocos nucifera*) meal cookies comprising the steps of:

a. placing the coconut meal in a rectangular baking pan and oven-drying for 5-7 minutes at 90-100°C;

b. making a meringue mixture by whipping the egg whites, cream of tartar, sugar, and salt until stiff peaks;

c. folding in the dried coconut meal and adding the vanilla extract into the meringue mixture;

d. placing the said mixture into a piping bag and piping it into a baking sheet pan covered with foil to avoid sticking;

e. baking the coconut (*Cocos nucifera*) meal cookies mixture at 90-100°C for 50 minutes - 1 hour; and

f. cooling the coconut (*Cocos nucifera*) meal cookies for at least 10-15 minutes before packing.