Coconut Lemon Bars with Marshmallow Frosting

Crust

2 large egg whites

1 Tablespoons sugar

2 cups sweetened flaked coconut

Lemon Curd

1 1/2 cups sugar

1/2 cups flour

2 Tbsp. cornstarch

1/2 tsp. salt

4 large egg yolks

1 Tbsp. grated lemon zest

1 cup fresh lemon juice

Marshmallow Frosting

4 large egg whites

1/2 cup sugar

1/2 tsp. cream of tartar

1/2 tsp. vanilla extract

For crust, beat the egg whites and sugar until frothy.

Mix in coconut.

Spread the mixture into a parchment lined 8" square pan.

Bake until golden brown, 15 to 20 minutes at 375.

Whisk together the sugar, flour, cornstarch, and salt for curd.

Add the egg yolks, lemon zest, and juice and whisk to combine.

Spread over the crust and bake until set, 25 to 35 minutes.

Let cool to room temperature, then refrigerate until chilled.

Whisk together the reserved egg whites, sugar, and cream of tartar in bowl of standing mixer.

Set the bowl over a saucepan of simmering water and cook until the sugar is dissolved and the whites are very warm to the touch.

Remove from heat.  Beat with flat beater until soft, glossy peaks form.

Beat in the vanilla.

Spoon the frosting over the lemon curd, gently spreading to cover.

Transfer to a cutting board and cut into 2-inch squares.