

# Fortune Cookies

## Ingredients:

(serves 6)

- 1 egg white
- 1 teaspoon vanilla extract
- 4 tablespoons plain flour
- 1 pinch salt
- 4 tablespoons caster sugar



## Method:

1. Preheat oven to 200c/ gas mark 6
2. Write fortunes on strips of paper.
3. Grease 2 baking trays.
4. Mix egg white and vanilla extract until foamy, not stiff.
5. Sift the flour, salt and sugar and then blend with egg white mix.
6. Place teaspoons of batter on to baking tray (at least 10cm apart)
7. Tilt the tray to move batter into round shapes (make mixture as round as possible.
8. Bake for 5 mins (or until mixture is golden around the edge of the circle.
9. Remove from the oven quickly, place the fortune slip on the cookie and close in half.
10. Place the folded edge around a cup to seal and then put in to a muffin tray to keep shape until formed.