

Fortune Cookies

Season: Any

Type: Chinese sweet

Difficulty: 🧤 🧤

Serves: 4-6

Equipment:	Ingredients:
Measuring cups and spoons Mixing Bowl Wooden spoon Baking paper Spatula Pastry cutter (or cup) Baking tray	60g unsalted butter, softened ½ cup sugar 2 eggwhites, at room temperature ⅓ cup plain flour

Method:

- Preheat oven to 180°C. Place butter and sugar in a bowl. Using a wooden spoon, combine well. Add eggwhites, 1 at a time, stirring until smooth. Stir in flour and a pinch of salt until smooth.
- Using an 8cm pastry cutter as a guide, trace 4 circles, 4cm apart, on to a sheet of baking paper. Flip paper over and place on a greased oven tray. Using a metric measuring spoon, spoon a slightly rounded teaspoons of mixture on to each circle. Use the back of a spoon to spread batter to fill circles.
- Bake for 6-7 minutes or until cookies begin to brown around edges. Working quickly, slide a spatula under each cookie to loosen, then place a message on top of each. Fold hot biscuits in half to enclose, pressing edges together, then bend in half the other way, over the edge of a glass, to create crescent shapes. Hold for a few seconds. Place on a wire rack to cool.
- Repeat with remaining batter. Store in an airtight container for up to 5 days.