

Homemade Fortune Cookies

12 cookies

- 1 large egg white
- 1/4 cup (50 g) sugar
- 3 Tbsp (40 g) unsalted butter, melted
- 1/8 tsp vanilla extract
- 1/8 tsp almond extract (optional)
- 1 Tbsp water
- 1/3 cup (45 g) flour

- Cut and write fortunes on 2.5" x 2.5 " strips of paper.

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- Preheat your oven to 375F degrees / convection bake (if you have it).

- Line a sheet pan with parchment paper or a silicone mat.

- In a stand mixer (or large bowl with a hand mixer), whip the egg white and sugar on high speed for about 2 minutes, until frothy.

- Whip in the melted butter, vanilla, almond extract, and water until incorporated.

- Add in the flour and mix until the flour is mixed thoroughly but do NOT overmix.

- With a tablespoon measure, spoon the batter onto the parchment paper and spread it out into an even 3 inch circle.

- Bake your fortune cookies for 5-6 minutes, until the edges brown slightly.

- When your fortune cookies are done baking, remove them from the oven and quickly flip the circle over, and fold your fortune cookie in half, into a semicircle. This is when you slip your note into the cookie (quickly) because if you slip it in right at the beginning, the cookie will be too hot and your paper will stick to the cookie. Place your semicircle onto the edge of a cup, and quickly fold the ends down, to shape into a fortune cookie.

- Stick the cookie in a muffin tin to let it cool and hold its shape.

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Do not do any more than 2-3 at a time if you are by yourself, since they set very quickly and you will not be able to fold more than that.