

Ladyfingers

Ingredients

- 1 Egg
- 2 1/2 T Sugar
- 1/4 c Flour
- 1/8 t Baking Powder
- 1/2 t Powdered Sugar

Instructions

- 1.Preheat oven to 400 degrees. Separate the egg, placing the yolk in one bowl and the white in another. Using a hand mixer, whip the egg white until foamy. Add 1/2 tablespoon sugar and beat until glossy.
- 2.In a separate bowl, whip the egg yolk and 2 tablespoons sugar. Fold in \hat{A} 1/2 of the egg white; then, fold in the flour and baking powder. Fold in the rest of the egg white.
- 3.Fill a medium-sized zipper bag with the tip cut off and pipe the batter in 3-inch long lines about 1-inch apart on a small baking sheet.
- 4.Bake in preheated oven for 7-8 minutes. Transfer to a wire rack to cool completely. Sprinkle with powdered sugar and serve.