

Fortune Cookies

Ingredients

- 1/2 c Bread Flour
- 1/2 c Sugar
- 1 t Vanilla Extract
- 2 Egg Whites

Instructions

1. Combine flour and remaining ingredients in a food processor; process until blended. Scrape batter into a bowl using a rubber spatula; cover and chill 1 hour.
2. Preheat oven to 400 degrees. Cover 2 large baking sheets with parchment paper. Draw 3 (3-inch) circles on each paper. Turn paper over and spoon 1 teaspoon batter into center of each of the 3 drawn circles; spread evenly to fill circle.
3. Bake one sheet at 400 degrees for 5 minutes or until the cookies are brown just around the edges. Remove from the oven.
4. Working quickly, loosen edges of cookies with a spatula, and turn over. Lay the handle of a wooden spoon and a prepared fortune along the center of 1

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cookie. Fold cookie over so the edges meet over the spoon handle; press edges together. Remove spoon. Gently pull the ends of the cookie down over the rim of a small bowl; hold for a few seconds or until set. Repeat procedure with remaining cookies.

5.Repeat procedure until all of the batter is used. Cool cookies completely; store in an airtight container.