



Fun Fortune Cookies

To celebrate the Chinese New Year and have fun sharing good fortune messages.

1/4 cup all-purpose flour or pastry flour

1/4 cup granulated sugar

Pinch of salt

1 large egg white

1/2 teaspoon vanilla or almond extract

Before Your Begin:

1. Gather Equipment: 2 small bowls, whisk, ¼ cup, measuring spoons, spatula, cup, muffin tin, baking mat, cookie sheet
2. On slips of paper with an edible ink pen, write out about 12 inspirational, family, or fun fortunes to include in the cookies. Set aside the slips of paper, about 2½ x ½ inches.
3. Preheat oven to 400 degrees F. Place a silicone mat on a baking sheet.

Prepare the Batter:

1. In a bowl, add flour, sugar, and salt; whisk until combined.
2. In a separate bowl, add egg white and vanilla extract. Whisk until frothy about 1 minute.
3. Add the egg mixture to the dry ingredient mixture. Whisk thoroughly until batter is smooth and falls like ribbons.
4. Spoon 1 heaping teaspoon of batter onto the cookie sheet, spacing them at least 3 inches apart on a baking mat. Use the back of a teaspoon to evenly spread into a 3-inch round circle. (If this is a new recipe, make only two cookies so you learn the technique.) We found making 4 cookies at a time worked best.

Bake the Cookies:

1. Bake in preheated 400 degree F. oven about 6 to 8 minutes. Look for slightly brown edges. The middle will remain lighter. Watch carefully so you don't overbake the cookies or they will crack. If your silicone mat is new, the cookies may stick a little, add a small amount of oil to your mat.

Shaping the Cookies:

2. Work quickly before the cookies cool and harden
 3. Use a thin-edge metal spatula to carefully loosen the cookie and quickly flip cookies upside down.
 4. Place the fortune slip of paper in the middle of the cookie and then loosely fold into a half circle. Do not flatten it completely.
 5. Place them over the rim of a cup, drape the half-folded cookie, circular side up. and gently bend the corners down to create the fortune cookie shape.
 6. Immediately place the warm cookie into a muffin tin or edge of a bowl to help maintain the shape during cooling.
 7. Repeat the process with remaining batter, baking about 4 cookies each time.
- Yield: about 12 fortune cookies

Cook's Note: About Ingredients: Some recipes add $\frac{3}{4}$ teaspoon cornstarch to make pastry flour. They also use $\frac{1}{4}$ teaspoon (each) vanilla and almond extract, other recipes added 1-1/2 Tablespoons oil or even added 1 teaspoon sesame oil for a sesame flavor. You can decorate the cookies, dipping the ends in chocolate or use sprinkles. We served our cookies plain.

For a convenient Fortune Cookie Kit: that contains ingredients, edible pen, small mat, and preprinted fortune tags. See: <https://globalgrub.com/>

About the Recipe: Fortune cookies are very crisp and served with a piece of paper tucked inside, that contain a "fortune" message. No one is sure the origin of these cookies, but now in many Chinese restaurants, fortune cookies are served after dinner. Everyone has fun opening them up, sharing the fortune messages, and of course, eating the crunchy cookies.