

Fortune Cookies

Ingredients:

2 Egg Whites

1 tsp Vanilla Extract

1/8 tsp Salt

½ Cup Flour, all purpose

½ Cup Sugar

2T water

Optional

4 ounces melted chocolate

1/8 Cup Sprinkles

Directions:

Preheat oven to 350 degrees. Grease a flat cookie sheet or use the back side of a sided cookie pan. Print out or write fortunes on strips of paper. See below for fortune ideas.

Whisk together Egg whites and vanilla until foamy.

In separate bowl mix together dry ingredients and add to egg white mixture. Thin the batter out with water. Batter should be very thin like a crepe batter.

Place a teaspoon of batter on a cookie sheet, using the back of a spoon using a circular motion spread out batter very thin approximately 3 inch circle. Bake 4 minutes. Outside should just start turning color while middle is still creamy white.

Using a spatula remove 1 cookie and flip unto food safe surface. Quickly put fortune in the middle of the circle and fold the circle upward into a half moon shape. Bring corners toward you and place bent cookie in a muffin pan to hold its shape while it is cooling. Repeat with remaining cookies

Bake off four cookies maximum at a time; work in batches.

To add decoration, dip half the cooled cookie in melted chocolate and sprinkle with jimmies.

These are great for a party or to pack in a lunch for a special surprise.

Create your own fortune; sweet, sexy or if you can't think up a fortune go to <http://www.chinese-fortune-cookie.com/fortune-cookie-quotes.html> for quick downloadable generic fortunes.

Yield: 20 Cookies