

Servings : 20 biscuits

Ingredients:

3 egg whites
80g of icing sugar
45 g unsalted butter
90g flour
1 pinch of salt
Drops of almond or vanilla or orange or bergamot aroma

Preparation

1. Cover a baking sheet with baking paper
2. On the baking paper sheet, with a glass or a saucer, draw 8-10 cm circles
3. Turn the drawn baking paper sheet upside down
4. Preheat oven at 180 ° C (400°F)
5. Prepare white paper strips of 1 cm /h on which writing a sentence, a quotation
6. Whip the egg whites in a bowl then add little by little the icing sugar sifted, the melted butter and the flavor or flavors combined (ie: vanilla + almond or orange + bergamot)
7. Mix well and then add the flour sifted to avoid lumps
8. The dough should be smooth and homogeneous
9. Pour the batter with spoonful on the circles drawn and put in the oven, in the low position so that the cookies get golden brown more on one side and cook for about 8 minutes.
10. Now, you'll have to be FAST !! Take out the oven one hot cookie at a time.
11. Put the cookie on a clean kitchen towel, fold with your thumb from the outer edge inwards to form a semicircle(half moon), bending the two open ends together.
12. Place the sentence paper between the two ends and tight them up. Please now the warm cookie on another clean kitchen towel while passing to a second cookie. The half moon biscuit in a few seconds will cool and will become a ... Fortune cookie.