

Fortune Cookies



Ingredients

- ½ cup flour
- ½ cup sugar
- ¼ tsp cinnamon
- ½ tsp vanilla
- 1 Tbsp water
- 2 egg whites

Utensils

- Measuring cups and spoons
- Baking sheet
- Parchment paper
- Nonstick cooking spray
- Mixing bowl
- Whisk
- Spoon



Recipe Instructions

Step 1: Preheat & Prep

Preheat oven to 350°

Line baking sheet with parchment paper.

Step 2: Whisk

Add all ingredients to a mixing bowl and whisk to combine.

Batter will be very loose.

You may need to add a touch more water to make it runny.

Step 3: Spread

Spray parchment lined baking sheet with nonstick cooking spray.

Scoop one tablespoon of batter onto the sheet and spread into a circle with the back of a spoon. 4-6 to a tray.

Step 4: Bake

Bake for 5-8 minutes at 350° or until the edges start to become golden brown.

Step 5: Fold

Using a flat spatula, remove cooked circles from the baking tray. Fold in half, and then in half again to create the fortune cookie shape. You need to move quickly while they are warm because they will harden up quickly.

Step 6: Enjoy!

Let cool and Enjoy!!

These can be stored in an airtight container for up to 5 days.



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Kitchen Safety Tips:

- Check inside your oven before turning it on to make sure it is empty.
- Always use an oven mitt!