

Chinese Fortune Cookies

Ingredients:

- ~ 2 egg whites
- ~ 1 tsp. vanilla extract
- ~ 3 tbsp. vegetable oil
- ~ ½ c. flour
- ~ ½ c. sugar
- ~ 1 ½ tsp. cornstarch
- ~ ¼ tsp. salt
- ~ 2 tsp. water
- ~ 1 c. chocolate
- ~ sprinkles

Steps:

1. Preheat the oven to 350. Line a baking sheet with wax paper.
2. In a kitchen mixer add the eggs, vanilla, vegetable oil, and water. Whisk until it's frothy (about 20 secs.)
3. Sift together the flour, cornstarch, sugar, and salt. Mix until all the ingredients are incorporated and there are no bumps.
4. Refrigerate for one hour. (at least 30 minutes or at most up to three days)
5. Create fortunes to put in the cookies
 - a. You can add stickers, colored paper, whatever you'd like
6. Once the batter is chilled measure 1 tbsp. of batter onto the wax paper, with the back of a spoon spread the batter, thinly, out until its about 2-3in.
 - a. Tip: only do 2 per person because they dry quickly
 - b. Tip: if they dry up, no worries, just pop them back into the oven until they soften again.
7. Put the cookies in the oven for 12 minutes, but keep an eye on them.
8. Once the outer edge is golden brown and comes off the paper easily, they are done.

9. Release the cookies by sticking a spatula underneath the cookie and slide it around the sides.
10. Flip the fortune cookie over and put the fortune on top in the center. Then fold the cookie in half, and crimp two sides together (putting the edges up against a rim of a cup can help).
11. Place inside a muffin tin to cool completely while keeping its shape.
12. Melt the chocolate in the microwave for 30 sec. Intervals, until it's completely melted.
13. Dip the cookies halfway into the chocolate, then immediately add sprinkles on top before the chocolate coating dries.