

Fortune Cookies

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Ingredients:

1 medium egg white.
¼ cup of sugar.
1/3 cup of flour.
2 tablespoons of melted butter.
1 tablespoon of water.
¼ teaspoon of vanilla.

Directions:

Preheat your oven to 350°F (175°C).

Grease cookie sheets.

In a suitably sized bowl, add the egg white, sugar, butter, water and vanilla; mix together.

Add flour and stir.

Drop by teaspoonful onto cookie sheets.

Swirl the batter around with a spoon back until cookies are spread thinly and are close to transparent.

Bake for about 4 minutes or until lightly browned on edges.

Remove from the oven and quickly place a fortune in the cookie, then fold in half, then in half again, making the classic fortune cookie shape.

Allow to cool.