



Easy Fortune Cookies

-You make these cookies in a frying pan not in the oven.

Ingredients

- 1/4 Cup All-Purpose Flour
- 2 Tablespoons Sugar
- 1 Tablespoon Cornstarch
- Dash Salt
- 2 Tablespoons Cooking Oil
- 1 Egg White
- 1 Tablespoon Water
- 1/2 Teaspoon Vanilla

Supplies

- One Sheet of Clear White Paper
- Pen
- Scissors
- Medium Mixing Bowl
- Whisk or Wooden Spoon for Mixing Ingredients
- Small Frying Pan, Skillet or Griddle
- Wide Spatula or Pancake Turner
- Clean Kitchen Towel, Very Clean Pot Holder or Thick Paper Towels
- 2 Muffin Pans (need at least a total of 12 empty cups)



Directions

1. **Write Out Fortunes.** Write down creative fortunes or predictions on long, narrow strips of paper (1/2 inch wide and 6 inches long).
2. **Mix Ingredients.** Stir together flour, sugar, cornstarch and salt in a medium mixing bowl. Blend in egg white and cooking oil. Stir ingredients until smooth. Stir in water and vanilla until well blended.
3. **Fry Cookies.** Lightly grease a frying pan or griddle (easier with small frying pan). Bring to medium-high heat before adding the batter. Once oil begins to lightly sizzle pour small amount (about 1 tablespoon) of the batter with a ladle onto the pan. Lift frying pan and move around in to spread batter into a circle about 4 inches across. (Warning- you must work fast after this or the cookies will burn). Cook first side until golden brown (do not leave stove this could be very fast depending on how hot your burner is). Turn with wide spatula or pancake turner and cook only for about 15-20 seconds more. You must work fast on the next step too. Do not start frying next cookie yet. Completely finish all steps one cookie at a time.



4. **Close and Shape the Cookies.** Remove cookie from pan with the side spatula or pancake turner and place onto a clean towel, very clean pot holder or doubled thick paper towel (**warning- cookie will be hot, whatever you use should be thick enough to avoid coming in contact with the oil). While the cookie is still soft, lay a strip of fortune paper across the surface of the cookie and fold the cookie in half, enclosing the edges. It will resemble a taco. Bend the cookie in half to create the fold in the cookie by pressing the bottom, flat edge of the cookie over the edge of a bowl. Pull ends of cookie down slightly. Let cool and harden in an empty cup of a muffin pan. Then repeat steps 3 and 4 with the next cookie. Finish each cookie one by one.

