



recipe box

FANCY FORTUNE COOKIES

Tools & Utensils

- 3-inch cookie cutter; drinking glass; rolling pin; pastry brush; cookie sheet; nontoxic marker; slips of paper with fortunes

Ingredients

- 1 chilled 9-inch piecrust; cornstarch; water; colored sugar

Directions

1. Lay a chilled piecrust on a cornstarch-dusted surface.
2. Cut out 3-inch-wide circles with a round cookie cutter or drinking glass.
3. To use all the dough, roll out the scraps with a rolling pin.
4. Write fortunes on slips of paper with a nontoxic marker.
5. Place one fortune in the center of each dough circle.
6. Fold the circle in half, then pinch and fold the ends together.
7. Brush the top of each cookie with water.
8. Sprinkle each cookie with colored sugar.

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Directions (cont'd)

9. Place the cookies on an un-greased cookie sheet about an inch apart, sugar side up.
10. Bake until lightly browned, about 20 minutes.
11. Let cool before removing them.
12. Enjoy.

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