



Fortune Cookies

If you're feeling creative and like cookies (and who doesn't?), you have to check out this how-to on how to make your own fortune cookies - with your own personalized fortunes. It's an easy recipe, and a good excuse to write jokes, motivational phrases or whatever your heart desires. Your friends will absolutely love them!

Ingredients

¼ cup cornstarch
¼ cup sugar
1 egg
2 tbsp peanut oil
2 tbsp water
½ tsp instant tea
½ tsp vanilla extract
½ tsp almond extract
18 ½ inch pieces of paper (with the written fortunes of your choice)

Preparation Process

Write out your fortunes on the slips of paper. (This is the fun part - be as creative and funny as possible!)

In a large bowl, add the cornstarch, sugar, egg and peanut oil and stir until combined. Add the water, instant tea, vanilla and almond extract and stir until the dough is thin and watery

Heat a non-stick pan on medium low, then add 1-2 teaspoons of the batter and swirl it into a thin circle with a spoon and cook for 40 seconds. Flip and cook for another 40 seconds

Remove from the heat and fold the dough into a cookie shape. Place the fortune in the center/top portion, then fold the bottom half of the dough over the form a semi-circle

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Remove from the pan and fold the 2 corners together to get your final cookie shape, then immediately place the cookie into an empty slot in an egg crate or small muffin pan

Craft each cookie with the same process. They can be served 15-20 minutes later, or until completely cooled.

If you want to watch the video again. Click [here](#).