



Holiday Fortune Cookies

 Dairy Free

READY IN



41 min.

SERVINGS



60

CALORIES



120 kcal

DESSERT

Ingredients

- 4 oz vanilla candy coating squares
- 0.3 cup canola oil
- 1 tablespoon cornstarch
- 2 large egg whites
- 0.5 cup flour all-purpose
- 0.3 teaspoon ground cinnamon
- 0.1 teaspoon ground nutmeg
- 0.3 teaspoon salt

- 0.3 cup sugar
- 60 servings purple decorator sugar
- 60 servings decorator sugar red
- 1 teaspoon vanilla extract
- 1 tablespoon water

Equipment

- bowl
- frying pan
- baking sheet
- oven
- whisk
- microwave
- spatula

Directions

- Whisk together first 6 ingredients in a medium bowl.
- Add oil and egg whites, whisking until smooth.
- Whisk in water and vanilla extract.
- Drop a rounded teaspoonful of batter onto a well-greased baking sheet. Using back of a spoon, spread batter into a 3" circle. Repeat procedure with another rounded teaspoonful of batter.
- Bake at 300 for 10 to 12 minutes or until light golden brown.
- Working quickly, immediately remove each cookie from pan with a spatula, and flip over into gloved hand; place prepared fortune in center of each cookie and fold each cookie in half. Grasp end of each cookie, and place over the edge of a bowl, drawing the edges down to form a crease.
- Place cookies, ends down, in muffin pans to maintain shape; let cookies cool completely. Repeat procedure with remaining batter, baking 2 cookies at a time.

- To decorate, microwave vanilla coating in a small bowl at MEDIUM (50% power) 2 minutes, stirring after 1 minute. Dip outer edge of each cookie in vanilla coating, and then into red or purple sugar; set aside to let coating harden.

Nutrition Facts

PROTEIN 0.74% **FAT 11.45%** **CARBS 87.81%**

Properties

Glycemic Index:6, Glycemic Load:17.91, Inflammation Score:1, Nutrition Score:0.29347826046464%

Nutrients (% of daily need)

Calories: 119.76kcal (5.99%), Fat: 1.57g (2.41%), Saturated Fat: 0.61g (3.82%), Carbohydrates: 27.03g (9.01%), Net Carbohydrates: 26.99g (9.81%), Sugar: 26.15g (29.06%), Cholesterol: 0mg (0%), Sodium: 12.36mg (0.54%), Alcohol: 0.02g (100%), Alcohol %: 0.1% (100%), Protein: 0.23g (0.46%), Vitamin E: 0.16mg (1.09%), Selenium: 0.73µg (1.04%)