

## Personalized Gourmet Fortune Cookies Class Supply List

(These items are available in Meijer's housewares department in the cake decorating and candy making supplies section - they're also available in Walmart's housewares department or at any Michael's craft store):

One package of Wilton light cocoa candy melts  
One package of Wilton white candy melts

Sprinkles, colored sugar, chopped nuts, etc. (anything you'd like to decorate your cookies with)  
Pam (or other brand) non-stick cooking spray – original or canola oil

One batch of Fortune Cookie batter (recipe below)

Purchase additional items needed in class for \$3.50

Fortune Cookie batter recipe:

- 4 large egg whites
- 1 teaspoon pure vanilla extract
- 1 teaspoon pure almond extract
- 6 tablespoons vegetable oil
- 1 cup all purpose flour
- 1 tablespoon cornstarch
- 1/2 teaspoon salt
- 1 cup regular white granulated sugar
- 2 tablespoons water

1. In a medium bowl, lightly beat the egg whites, vanilla extract, almond extract and vegetable oil until frothy, but not stiff.
2. In a separate bowl, sift the flour, cornstarch, salt and sugar. Stir the water in and blend well.
3. Add the flour mixture into the egg white mixture and stir until you have a smooth batter. The batter should not be runny, but should drop easily off a spoon. Cover the bowl with saran wrap and keep refrigerated until coming to class.

Also bring from home: Half roll each of wax paper, saran wrap, and paper towel. Scissors, ruler or tape measure, two cookie trays/sheets, two regular size cupcake/muffin pans, four cereal/soup size microwave safe bowls (disposable is okay to use), four regular teaspoons (the kind we eat with – plastic spoons are okay), one dinner knife (plastic is okay to use), three wet washcloths (store them in a baggie), two oven mitts (to take hot trays out of oven with), container large enough to take up to 15 fortune cookies home in, and pen and paper for notes. If you'd like to bring a camera to take pictures – please do!

Please feel free to email me (Andrea) at [neatstuff36910@yahoo.com](mailto:neatstuff36910@yahoo.com) or call (586) 731-4681 if you have any questions. See you in class!