



“Torah Tuiles”

Ingredients:

3 large egg whites
¾ cup confectioners sugar
½ cup all purpose flour
1/3 cup unsalted butter, melted
1 ½ tsp finely grated lemon zest
½ tsp vanilla
¼ tsp almond extract
¼ tsp salt

Directions:

Preheat oven to 350F with rack in the middle. Line baking sheet with Silpat or parchment.

Whisk together all ingredients until combined. Working in batches of 4, drop 1 ½ tsp batter for each cookie about 3” apart on sheet. Spread each into a 3” circle with offset spatula or the back of a small spoon.

Bake cookies until edges are golden, 6 to 8 minutes.

Working quickly and with one at a time, lift cookie off sheet with a spatula, then roll two ends around chopstick or pencil to meet in the center.

Immediately slide off chopsticks or pencils and transfer to a rack to cool.

Make more “torahs” in same manner. If cookies become too brittle to roll, return to oven for 1 minute to soften. Make more cookies in same manner on cooled baking sheets.