





FORTUNE COOKIE WÄFFELCHER

Prep: 45 mins + 30 mins resting: – Makes 25 – A little effort

2 eggs
85g sugar
1 tsp vanilla sugar
85g butter, melted + extra for greasing
85g flour
a pinch of salt
½ tsp black sesame seeds (optional)
25 paper messages, to stick into the cookies

Put the eggs into a bowl and whisk together with the sugar and vanilla sugar. Add the melted butter, whisk again, then add the flour, salt and sesame seeds and beat to a smooth batter. Set aside to rest at room temperature for 30 minutes. This will make the batter less runny.

After 30 minutes, switch on a round waffle iron. Butter the iron, then pour a heaped teaspoon of batter into the centre. Close and bake the waffle until golden (every waffle maker is different, it can take between 30 seconds and 2 minutes, just open it from time to time to peek inside).

Now you need to work quickly: remove the waffle with a spatula, and transfer to a cooling rack. Place a fortune in the centre of the waffle. Quickly fold the waffle in half, then fold the two edges towards each other so that you get a crescent shape. This needs to be done really fast because the cookie will harden and become brittle within seconds.

Place the folded fortune wafer into a muffin tin so it holds its shape as it cools. Leave to cool completely, then store in a tin for up to a week.

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