



Lingue di Gatto

Cat-Tongue shaped Cookies

Ingredients (30 people):

- 100gr. (3.52 oz.) softened butter
- 100gr. (3.52 oz.) icing sugar
- A few drops vanilla (optional)
- 100gr. (3.52 oz.) plain flour
- 100gr. (3.52 oz.) egg whites
- A baking tray, a pastry bag, parchment paper (if not greasing the tray).

Preparation:

1. Preheat the oven to 180 C° (212 F°)
2. Grease or line a baking tray with parchment paper.
3. Mix the softened butter with the icing sugar (and a few drops of vanilla, if using).
4. Add the egg whites and the flour and mix them in. The dough should be firm and smooth.
5. Scoop it into a pastry bag and push out thin 4cm (1.57 inches) oblong shapes onto the baking tray (keeping them apart).
6. Bake for 10 to 12minutes, watching carefully. Remove when the edges begin to brown.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!