



Lady Fingers

Prep Time:	10 minutes
Bake Time:	30 minutes
Ready in:	50-60 minutes
Yield:	36 lady fingers

For the "lady fingers" (triangle-shaped sugar cookie dough)

6	eggs, separated (medium, approx. 50 g each)
$\frac{3}{4}$ cup	sugar (165 g / 5.8 oz.)
$1\frac{1}{2}$ cup	all-purpose flour (180 g / 6.3 oz.)
$1\frac{1}{2}$ tsp	baking powder
Butter	melted, to coat the pan

1. Preheat oven to 350°F (or 320°F convection), with rack placed in center.
2. Generously coat the Triangles pan with melted butter. Refrigerate pan for 10 minutes.
3. In a medium bowl, whip the egg whites until stiff. Slowly add the sugar; continue to beat 2 minutes.
4. Stir the egg yolks to combine, and add them to the egg whites.
5. Mix the baking powder into the flour. Using a whisk, incorporate both into the egg white mixture.
6. Spread 1/3 of the batter onto the pan to fill the 12 triangle-shaped indentations.
7. Bake for approx. 10 minutes, until lightly browned.
8. Let cool in the pan for 10 minutes, then remove triangles from pan.
9. Repeat steps 2-8 two more times, in order to yield 3 layers of 12 triangles each.

Enjoy!