

# Homemade Ladyfingers

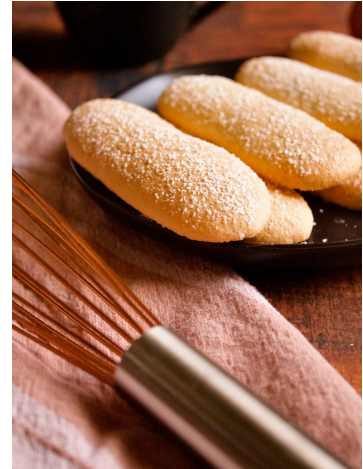
Poetry & Pies

**prep time:** 5-10 minutes

**bake time:** 10 minutes

**total time:** 20 minutes

**servings:** about 30 cookies (enough to make an 8x8 tiramisu)



## Ingredients

- 1  $\frac{3}{4}$  cups (238g) all-purpose flour, spooned and leveled
- 1  $\frac{1}{2}$  tablespoons (15g) cornstarch
- $\frac{1}{2}$  teaspoon (3g) salt
- 3 large eggs, room temperature and separated
- $\frac{3}{4}$  cup (150g) sugar, ground (can sub castor/superfine sugar)
- 1 teaspoon (4g) [pure vanilla extract](#)

## Instructions

1. Preheat your oven to 325F/165C (375F/190C if at high altitude, but bake for less time). Line two [cookie sheets](#) with [parchment](#) (silicone mats work, too, but I've had the cookies stick a bit and require some help with a spatula to remove).
2. Sift and whisk the flour and cornstarch together. Save the whisk, as you will use it one more time for the flour later.
3. Separate the eggs. Place the yolks in a medium to large mixing bowl. Place the whites in a very clean stand mixer bowl or another medium mixing bowl (if using a [handheld mixer](#)). To ensure your bowl is fully clean, wipe with white vinegar or lemon juice, rinse with cool water, then dry with a very clean towel to ensure no fat residue remains.
4. Grind the sugar in a small food processor or blender. Place half of the sugar in the bowl with the whites and half in the bowl with the yolks.
5. Whisk the yolks with the sugar, vanilla, and salt until pale and fluffy, about 2-3 minutes. You can do this by hand or with a [handheld mixer](#).

6. Beat whites and sugar with the whisk attachment (or a [handheld mixer](#)) until stiff peaks just begin to form and the whites turn matte in appearance.
7. Fold half of the whites into the yolks until most lumps are gone.
8. Use the sieve to sift the flour into the yolks. Fold with a spatula until combined.
9. Fold remaining egg whites into the mixture until smooth and lumps are gone or mostly gone.
10. Place in a piping bag (or large ziplock bag with a ½ inch wide hole snipped from one corner). Pipe ½ to ¾ inch wide and 3 inch long shapes on your lined cookie sheets, leaving at least one inch between cookies.
11. Bake for 10 minutes, until blonde and matte on top with a bit of golden coloring along the edge.
12. If desired, dust with powdered sugar before serving.

*Enjoy with your morning coffee!*

*Store in an airtight container. Cookies can be frozen up to one month (which works well if using in something like tiramisu).*