

# Lady Fingers

**Yield: 30 ladyfingers**



## Ingredients:

3 large eggs, separated  
½ cup granulated sugar  
½ teaspoon vanilla extract  
¼ teaspoon salt  
1 cup all-purpose flour  
5 teaspoons cornstarch

## For Dusting:

powdered sugar

## Steps:

1. Preheat oven to 350°F. Line two large baking sheets with parchment paper. Insert a large round piping tip in a large piping bag.
2. Add the egg yolks, ¼ cup sugar, vanilla, and salt in a large mixing bowl. Beat on medium speed until pale and fluffy.
3. Add the egg whites in a separate bowl. Using clean beaters, beat on high speed until soft peaks form. While beating, add in the remaining ¼ cup of sugar, one spoonful at a time. Beat until the egg whites are thick and glossy.
4. Fold the egg whites into the egg yolks until well combined. Sift the flour and cornstarch together into the egg mixture and fold. The batter may be a bit lumpy, that is normal. Transfer to a piping bag.
5. Pipe the batter in 4-inch long logs, about 1-inch wide, spacing them about 2-inches apart. Dust the sheet pan with powdered sugar.
6. Bake for 12-15 minutes until lightly golden and firm to the touch. Let cool completely on a baking sheet and enjoy.