

Method

Prep: Define our relationship. Write down secrets.

- Take the butter out of the fridge half an hour before starting.
- Measure out all *Ingredients* and put each into a small bowl.
- Place every *Fortune cookie* tied to an *Ingredient* in its bowl. Leave the *Fortune cookies* related to a *Step* in a corner of the table, where they're visible and in easy reach.

Mixing: Around 15 minutes. Remember to take *Fortune cookies*.

- Put the butter in the large bowl and stir it with the spatula until its texture is soft and creamy. *Who mixes the dough?*
- Add a pinch of salt and the chosen sugar (*Which?*). Keep amalgamating to obtain a smooth, uniform cream.
- Crack one egg in the large bowl. Crack the other inside a cup and separate the white from the yolk, then add the yolk to the mix. *Who cracks the eggs?*
- Stir the egg, yolk and chosen aroma (*Which?*) into the mixture of butter and sugar.
- Sift the chosen flour (*Which?*) until all lumps are broken up. *Who sifts the flour?*
- Stir the flour, dry yeast and baking soda into the dough.
- Begin mixing with the wooden spoon and fold in the chosen flavour (*Which?*), spread uniformly. Keep mixing until everything is amalgamated.

- Divide the dough in two parts (or three if we prefer small cookies) and shape each part by hand into a long cylinder, keeping the shape as regular as possible. *Who shapes the dough?*
- Wrap each cylinder tightly in plastic wrap, tie the extremities closed and let rest in the fridge for 30 minutes.
- Heat the oven to 180°C.

Wait: Set the timer to 30 minutes. Read and reveal secrets.
Put *Fortune cookies* in play.

Baking: Around 15 minutes. B. chooses either a *Way out* or a *Resolution*.

- Retrieve the cylinders and cut them into slices less than 1 cm thick. It's easier to keep the dough together if we leave the plastic wrap on, but take care to remove every bit of plastic before laying the cookies on the baking tray.
- Line the tray with baking paper and lay the slices out a few centimetres apart. Put the tray into the oven.
- Bake for 12-15 minutes or until golden.
- Let cool at room temperature, preferably on a grid.
- Consume warm or store in a lidded container.

Inevitable failure: _____

