

Homemade Lady Fingers

Jacob · 28/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

48

Description

This recipe for ladyfingers is easy to make with just 4 ingredients To make chocolate ladyfingers substitute 3/4 cup allpurpose flour plus 2 tablespoons cocoa powder for the allpurpose flour

Ingredients

- - 4 eggs
- separated - 1/2 cup white sugar
- divided - 1/2 cup all-purpose flour - 1/2 teaspoon baking powder

Instructions

1. Gather the ingredients. Preheat the oven to 400 degrees F (205 degrees C). Line two 17x12-inch baking sheets with parchment paper. Fit a large pastry bag with a plain 1/2- inch round tube. Place egg whites in a large bowl and beat on high with an electric mixer until soft peaks start to form. Add 2 tablespoons sugar and continue beating until stiff and glossy. Beat egg yolks and remaining sugar in a separate bowl until thick and very pale in color. Fold 1/2 of the egg whites into egg yolk mixture; sift in flour and baking powder
2. then fold in the remaining egg whites until combined. Transfer the mixture to the prepared pastry bag. Pipe 3-inch "fingers" in rows about 1 inch apart on the prepared baking sheets. Bake in preheated oven until firm to the touch and just golden
3. about 8 minutes.