

# Lady Fingers Recipe

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Prep. time : 15 minutes

Cook time : 12 minutes

Ready in 27 minutes

Level : Basic

## Ingredients:

- Egg yolks 90g (3.2oz or egg yolks from 4 medium eggs)
- Egg whites 135g (4.8oz or egg whites from 5 medium eggs)
- Sugar 120g (4.2oz)
- All purpose flour 150g (5.3oz)
- Powdered sugar as needed

## Directions

1. Line one large baking tray with parchment paper.
2. Prepare one piping bag with round 10mm (3/8") tip.
3. Sift the flour into a bowl.
4. Make French meringue out of egg whites and the sugar. Whisk the egg whites, and when they form soft peaks, gradually add sugar. Continue whisking until you get firm peaks.
5. Add yolks into the French meringue and mix them with a silicone spatula.
6. Fold in sifted flour. Make sure you don't over mix the batter.
7. Fill the piping bag with the batter and pipe 10cm (4") long strips.
8. Sprinkle lady fingers with powdered sugar.
9. Bake them at 180°C (350°F) for about 10-12 minutes, until nicely golden.