

## Ladyfingers

	1# 9 ounces	3#
Egg Yolks	6 oz	11 oz
Granulated Sugar	3 oz	6 oz
All-Purpose Flour	2 ½ oz	5 oz
Cornstarch	½ oz	1 oz
Bread Flour	2 oz	4 oz
Egg Whites	6 oz	11 oz
Granulated Sugar	5 oz	10 oz

1. Sift flours and cornstarch together.
2. Wipe out your electric mixer bowl with a little bit of vinegar and then combine the egg whites and the second amount of granulated sugar inside it. Using the whip attachment, whip until they reach medium-stiff peaks. Also known as a French or Cold meringue. Place in a separate bowl.
3. Combine the Egg yolks and the first amount of granulated sugar and mix on high speed with a whip until light and fluffy and the color of butter (ribbon stage).
4. Place the egg yolks in a larger bowl and fold in egg whites slowly. Take it in parts.
5. Slowly fold in the flour mixture.

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1. Prepare a sheet pan and lay a piece of parchment paper down.
2. Fill a pastry bag with an 803-804 round tip.
3. Pipe straight pieces (about 4-5") with space in between.
4. Bake at 375-400 degrees F until soft and golden in color.