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Fortune cookie maker app

02/14/2006 I absolutely love this recipe and I have even posted another Fortune Cookie recipe on this site because it was always my favorite, so far! This recipe is just like Fortune Cookies for you in a Chinese restaurant. The thing I like most about this recipe compared to my other recipe is that my other calls for butter and yes, it improves the taste and yes, I will continue to use this recipe when I mold cookies in other forms (logs, bowls...) because butter makes such a tasty cookie, but I have now, officially accepted this recipe when I want to put happiness because they don't put spots of fat on my paper like butter with a recipe. And no matter how I tried, I could never bypass this butter/fat mark. The key to this recipe is to make sure that you make each circle very thin before baking to remove a soft pancake-like center. Follow the other directions closely and you will have successful fortune cookies for your special event! 09/25/2003 I used some of the suggestions from previous reviewers. These cookies actually come out better than expected. I made 2Tbsp sugar instead of 1/4 cup. I also add 2 tablespoons of butter mix and 1/8 cram almond extract. I sprayed the sheet between each use. Making cookies on the back of the pan, it's easier to get them off quickly. I folded them in half on the cutting board, bent them on the edge of the mug and then let them cool with a muffin pan, as suggested. Be careful if you are going to try crisp cookies by warming them up (250 degrees, 10 minutes). When they warm up again, they begin to unfold. Maybe leaving cookies in the muffin pan will help keep your shape. 12/12/2003 I highly recommend adding 2 tablespoons of butter dough or they stick to the cookie sheet. Also, we had to thin it out a bit with a tiny bit of water. I added both vanilla and almond extact and reduced the sugar to 2 T a lot. I made over 100 of them for the wedding. We had the best results in performing no more than 4 at a time and cooling with cuffs in the tin. The staff were very friendly and helpful. So after they were created I stuck them in a 250 degree oven for about 10 minutes to get them drier. 10/29/2005 After fumbling with two other recipes this week with more ingredients and more complex procedures and products, I dumped the trash bin, I was lucky enough to find this great and simple recipe. I'm so glad I didn't give up. I followed it as written and am very pleased with the result. At one point I was struggling to remove cookies from the page, so I tried one reviewer's idea about using parchment. I had to remove cookies from parchment and bake another minute directly on the pan, but it worked fine. I found it easier, though, to just skip the parchment and make sure the butter leaves generously spread the dough evenly so the edges weren't too thin and don't let them brown too much. As long as the slidisiet slidisiet the page right away you have enough time to do the rest. Be prepared to do two batches. Just as you hang on to it with the first batch you will be hooked and will want to keep the fun going! I am thrilled to have found this because my parents invited us to a Chinese dinner tomorrow and with some help from the restaurant we plan to use these to announce that our first child is on their way. (Yes, they are good enough to serve as the real thing.) I hope my comments help. Thank you Aleta! 01/26/2004 I think these cookies taste terrific. Now, how they look is another thing! I got a little better folding them as I practiced, but not much! I wanted to do a test run of these cookies before Valentine's Day next week I thought it would be fun to make these classes for my son with little V-Day messages inside the cookies. I also added butter to the dough--make sure it's melted--the first batch I used only softened butter and the dough was completely too thick as the cookies ended up very cakey. Also, the fat heck of these cookie pages! These cookies cool down so quickly when they are removed from the oven, you have to move quickly, even after about 12 of these I could still do in just 2 oven at a time, so it is definitely a lengthy process, but as something home-worth it. I'm definitely going to keep trying to master this, how cool to make my own happiness cookies. Confuin says: Try this recipe.:) 02/01/2007 These cookies taste wonderful! I add 2T water to the mix and they're perfectly thin circles. I followed the high altitude suggestion and baked 375 for 7 minutes. I followed another reviewer's suggestion and removed it with a well-sprayed spatula. I didn't turn the cookies over before folding the paper and found that it helped make them look authentic; it also seemed to make cookies more crunchy. They are awesome and my kids keep asking for more! Thanks for the recipe. 07/14/2003 This recipie is terrible. My first batch came out as over-sweetened pancakes. I recommend reducing the sugar to 2 tablespoons of whipping egg whites just to a little foam, but not solid at all and spreading the dough so thin with the back of a spoon that you can see the pan through it. This will help you create authentic fortune cookies. 06/16/2005 These tasted wonderful! It took a couple of test parties before I got the hang of it. 400 degrees is way hot on my oven! I baked them for about 10 minutes at 325 degrees, and they turned out beautiful. I use my fingers to spread the dough to ensure (almost) perfect circles. Make sure the circles are thin before you put them in the oven or they don't turn crunchy! Works great with whole wheat flour too! => 02/02/2004 Changes had to be made ... Combine 1/4 cup flour 3 Tbls. sugar and 1 pinch of salt; Cancel. Whisk together 1 egg white 1/2 tsp. Whisk 2 Tbls. stir to mix. Continue as one original recipe, but keep in mind: your first 2-4 is going to look awful. You probably need to double the recipe to get enough. 1 of 30 Fortune Cookies I Kai Brobäck-Lowe 2 of 30 Fortune Cookies I Mrs Henderson 3 of 30 Fortune Cookies I Anonymous 4 of 30 Fortune Cookies I Kylah Clay 5 30 Fortune Cookies I poofietomato 6 of 30 Fortune Cookies I Benjamin H 7 of 30 Fortune Cookies I YayHappens 8 30 Fortune Cookies I RLMcKay3 9 of 30 Fortune Cookies I kiicks 10 of 30 Fortune Cookies I Kim Huang 11 of 30 Fortune Cookies I a cable 12 of 30 Fortune Cookies I YayHappens 13 of 30 Fortune Cookies I andrea92fl 14 of 30 Fortune Cookies I RLMcKay3 15 of 30 Fortune Cookies I Pam Ziegler Lutz 16 of 1630 Fortune Cookies I Pam Ziegler Lutz 17 of 30 Fortune Cookies I colet10 18 of 30 Fortune Cookies I Melissa Betancourti 19 of 30 Fortune Cookies I Erin Wall 20 30 Fortune Cookies I Christina Corona Create your own custom message to make a personalized fortune cookie! Or check out the already fortune cookie sayings. History Fortune cookies have a long history, but not as long as you might think. Fortune cookies do not originate in China, but both Chinese and Japanese immigrants in North America popularized them a little over 100 years ago (late 19.gs.). They were fun fortunes, and often included lucky numbers that many used in the lottery. It feels recent Fortune Cookies have become outrageous in their messaging. We actually compiled a list of funny fortune cookies; They are not only haha-funny, but more so as they come up with this funny. Fortune cookie sayings are felt like they have been moved over the years – for example, a restaurant in Chicago makes Cards Against Humanity fortune cookies! One common complaint about Fortune Cookies is that they often don't have fates like you run into some good luck; But rather they often have statements telling us what to do like be nice to a family member this week. But before we get on the road the times are different now, check out this article about fortune cookies from 1978! Yes, in 1978. The article even references the old days. Post talks even then about happiness cookies complaints don't actually ensure fate. Of course, in the old days they had no place online where a fortune cookie generator would be easily accessible. Fortune Cookie Generator Fortune Cookie Generator is easy to use. You can enter your happiness/saying and just click the create button. If you hit the enter, you will be able to enter custom text on 2 row of paper as well. You can also choose to enter up to 6 lucky numbers. If you choose not to enter custom numbers, happiness will simply return random numbers on the fortune cookie paper. In your destiny we would love to hear your hilarious, inspiring, or simply plain odd fortunes you have received or heard from fortune cookies. Please send our way! Way!!

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