



Fortune Cookie

Ingredients:

- 1 cup Margarine, softened
 - 1/2 cup Granulated sugar
 - 1 Egg
 - 2 1/2 tsp Vanilla extract
 - 3 1/4 cup Flour
 - 1/2 tsp Baking powder
- (makes 25 cookies)

Directions:

1. Combine margarine, sugar, egg, and vanilla. Mix until smooth. Add flour and baking powder. Stir everything together to form a ball of dough.
2. Lightly flour a wooden board or flat surface. With a rolling pin, roll half of dough very thin. Use a circle-shaped cookie cutter or the top of a large glass (about 2 1/2 inches wide) to cut out circles in dough.
3. Put a fortune in each circle, off to one side. Fold the circle in half and then in half again. Pinch edges to seal.
4. Preheat oven to 425 degrees.
5. Re-roll leftover scraps of dough and make cookies from them. Then roll and make cookies from other half of dough.
6. Bake cookies for about 10 minutes or until they are lightly browned. Cool and Serve.