



Valentine Fortune Cookies

These Valentine fortune cookies are a fun and sweet way to share a heartfelt, personal message. During baking, you can insert your own customized note into each cookie. Once cooled, decorate them with Candy Melts and festive sprinkles. Perfect as a Valentine's Day gift or simply to enjoy yourself!

Boodschappenlijstje



FunCakes Mini Hearts Pink/White/Red
60 g

F52065
€3.39



FunCakes Gluten-Free NonPareils Baby
Pink 80 g

F53200
€2.75



FunCakes Sugar Strands Red 80 g

F53595
€2.79



Wilton Candy Melts® 125g - Pink

04-0-0507
€2.75



Wilton Candy Melts® 125g - Light
Cocoa

04-0-0505
€2.75



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



Wilton Decorating Tip #2 Round
Carded

02-0-0147
€1.55



Wilton Recipe Right® 6 Cup Jumbo
Muffin Pan

03-3119
€10.29

Ingredients

- 32 g unbleached all-purpose flour
- 50 g granulated sugar
- ½ tsp cornstarch
- Pinch of salt
- 1 egg white, room temperature
- 1/8 tsp almond extract
- 1/8 tsp vanilla extract
- 1 tbsp water (add more if needed)
- Baking spray or butter
- 125 g Wilton Candy Melts® - Pink
- 125 g Wilton Candy Melts® - Light Cocoa
- FunCakes Mini Hearts Pink/White/Red (60 g)
- FunCakes Gluten-Free Baby Pink Nonpareils Mix (80 g)
- FunCakes Red Sugar Strands (80 g)

Tools

- 2 baking sheets
- 12 strips of paper (6.5 cm x 1.5 cm) with a personal message
- 2 mixing bowls
- Sifter
- Whisk
- Tablespoon
- Spatula
- Parchment paper
- Mug
- Wilton Recipe Right® 6 Cup Jumbo Muffin Pan
- Wilton Disposable Decorating Bags 30 cm, pk/12
- Wilton Decorating Tip #002 Round

Instructions

Step 1: Preparation

Preheat the oven to 165°C (325°F). Grease two baking sheets with baking spray or butter. Write or print 12 personal messages on paper strips measuring 6.5 x 1.5 cm.

Step 2: Make the batter

Sift the flour, sugar, cornstarch, and salt into a bowl. Mix with a whisk until well combined. In a separate bowl, whisk the egg white, almond extract, and vanilla extract until foamy (but not stiff). Add the egg mixture and water to the flour mixture and stir into a smooth batter. If the batter is too thick, add ½ to 1 tablespoon of water until it's thin enough to spread.



Step 3: Bake the cookies

Spoon two portions of batter ($\frac{1}{2}$ tbsp each) onto the baking sheet, spaced at least 10 cm apart. Use the back of the spoon to spread into circles about 7.5 to 9 cm in diameter.

Note: Only bake two cookies at a time, as they need to be shaped while hot, or they will harden too quickly.

Bake for 5-7 minutes until the edges are golden brown.

Step 4: Shape the cookies

Remove the baking sheet from the oven. Quickly flip the cookies over using a spatula. Place a paper message in the center, fold the cookie in half, and pinch the edges. Then fold it over the rim of a mug to form the fortune cookie shape. Place the cookie in the muffin tin to cool. Repeat with the second cookie. Continue this process until all the batter is used.

Step 5: Let the cookies cool completely

Allow the cookies to cool fully so they become crisp.

Step 6: Decorate

Melt the Wilton Candy Melts® Pink and Light Cocoa according to package instructions. Dip half of each cookie in the melted Candy Melts, sprinkle with decorations, and let set on parchment paper. For extra decoration, use the Wilton Disposable Decorating Bags (30 cm) with the Wilton Decorating Tip #002 Round. Fill the piping bag with melted Candy Melts and drizzle thin lines over the cookies. Let everything cool and harden completely, then store the cookies in an airtight container in a cool, dry place.

Step 7: Enjoy your Valentine fortune cookies - or gift them to your Valentine!

This recipe is made possible by Wilton.