

## Italian Savoiard Cookies

### Ingredients

- ½ cup granulated sugar
- 2 cups cake flour
- ½ tablespoon baking powder
- 1/8 teaspoon salt
- 3 large eggs (room temperature)
- ½ cup vegetable oil
- 1 to 1 ½ teaspoon(s) vanilla extract

### Instructions

- Preheat oven to 350°
- Grease 2 cookie sheets or line with parchment paper.
- Place sugar in a food processor or blender and process for about 10 seconds, until it reaches a fine consistency.
- Combine and sift together the flour, baking powder, and salt and set aside.
- Using a mixer, beat the eggs and sugar on medium speed for 8 minutes, until thick and a light yellow.
- Gradually beat in oil until incorporated. Beat in vanilla on low speed for 30 seconds.
- Add flour and continue to beat, until batter is smooth.
- Spoon half of the batter into a pastry bag or a zip-lock bag. If using a zip lock bag, snip a corner of the bag. Pipe about 3 inches of batter onto cookie sheet, at about 1½ inches apart. Continue with the second half of the batter in the same manner.
- Bake for 7-9 minutes, until they puff up, turn lightly brown at the edges and are still soft.
- Cool completely on the sheets on a rack. After cooling, remove the savoiard from the baking sheet and serve, or store between layers of wax paper in an airtight container. These cookies freeze well.

(Optional – If you prefer sweeter cookies, you can sift powdered sugar over the cookies before and/or after baking.)