

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
- ½ to 1 tablespoon 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.

Makes approximately 20 cookies.

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