



Ladyfingers

- 1** Preheat the oven to 200°C (390 °F) . Line two baking trays with parchment paper .
- 2** Divide the eggs and beat the egg yolks together with half of the sugar (45 g) until creamy and pale (~4 minutes on medium to high speed with a KitchAid) . Mix in the vanilla extract .
- 3** In a separate bowl beat the egg whites until soft peaks form, now add the remaining sugar (45 g) by the tablespoons and continue to whisk until the egg whites look glossy and form stiff peaks .
- 4** Sieve the flour into the bowl containing the creamy egg yolks and fold it in with a rubber spatula . Then carefully fold in the whipped egg whites, making sure not to over- mix the batter .
- 5** Fill the batter into a piping bag (I used a disposable one without a nozzle, just snipped of the end) and pipe the batter into ladyfinger shapes, about 10 cm/4 inches long, leaving enough space between them as they expand during baking . Generously dust with confectioners' sugar, then bake at middle level until they just start to reach a slight golden color, 11 to 13 minutes in my oven . Remove from oven .
- 6** Carefully pull the parchment paper from the baking tray and remove the ladyfingers from the parchment paper while still warm using a thin spatula (it's even easier, if you pull the parchment paper onto a wet tea towel - the arising steam helps to loosen and remove the ladyfingers) . They keep in an airtight container (divided by parchment or waxed paper) for a couple of days, but are best consumed freshly baked .



Ladyfingers

Recipe source: a mix of [different recipes](#)

Prep time: ~20 min., baking: 11-13 min.

Ingredients (yields ~20 ladyfingers):

- * 3 (large) eggs, divided
- * 90g white sugar, divided
- * 1 tsp vanilla extract
- * 60 g all- purpose flour
- * ~2 tbsp confectioners' sugar