



NAME OF THE RECIPE:

Paris's cookies

PARTICIPANT'S NAME:

Paris Maria Farago

CATEGORY:

Young Chefs (17 years old and under)

PROVINCE:

Quebec

STORY:

Patrick Chan motivated me to participate in this cooking contest. I met him at an event and discovered that we're both very passionate about figure skating, surfing and cooking. In my kitchen, cookies are shaped like the Eiffel Tower, meringues are pink and blue, and baked goods always have a unique flavour. The first thing I learned to bake was cookies. The spirit of the Francophonie is in my kitchen! My name is Paris, and I'm 10 years old. I'm young, creative and inspiring.

INGREDIENTS:

COOKIES

- 85 g sugar
- 1 tsp yeast
- 1 egg
- 85 g butter
- 150 g flour
- ½ tsp salt

DECORATIONS

- Sugar lace
- Vanilla icing (1 egg white, 1½ cups icing sugar, vanilla)

INSTRUCTIONS:

COOKIES

- Mix all of the dry ingredients.
- Mix all of the wet ingredients (and the softened butter).
- Combine the wet and dry ingredients with your hands to form a dough.
- Roll out the dough with a rolling pin and cut the dough into the shape of your choice.
- Bake the cookies for 12 minutes at 350 °F.

VANILLA ICING

- Mix the egg white, icing sugar and vanilla.
- Decorate the cookies with icing, sugar lace, little candies and any other decorations you feel like using!

BON APPÉTIT!