

## Caterpillar Cookie



3 eggs 1 pack margarine 2/3 cup icing sugar 1 pack baking powder 1 pack vanilla 1/3 cup vegetable oil 3 cup flour

# Put the icing sugar into a bowl, break the eggs to its middle.

# After stirring for a while add the margarine which softened at the room temperature and add vegetable oil, vanilla, baking powder.

# Add the flour while kneading little by little.

# Put the mixture into the pastry bag, and squeeze it for making dough bars which have about 2 inches length on the greased oven tray.

# Preheat the oven to 170 C (F 338). They will be pink during the cooking.

# Serve when it cools down. It will be for a few days also.

## Note: The dough of caterpillar cookie is thinner than other cookies.

© ml.md (English) Recipe #: 364 | Recipe name: Caterpillar Cookie | date: 26.04.2024 - 12:42