

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.

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