

# Ladyfingers (Savoiardì Cookies)

By Domenico Tolomeo

What makes these cookies so light and delicate is their sponge base. Crispy on the outside and soft on the inside, they are mostly recognized in tiramisu, but we love to dip them in our morning caffè!

**Yield:** Approx. 55

**Prep Time:** 30 min

**Bake Time:** 10 min

## Ingredients:

- 250g (1 2/3 cups) Caputo "00" Pastry Flour
- 284g (approx. 9) egg whites
- 248g (1 1/4 cups) sugar
- 130g (approx. 7) egg yolks
- 5g (1 teaspoon) cream of tartar (if needed)
- Powdered sugar, as needed



## Instructions:

1. Preheat the oven to 380F.
2. In a separate bowl, sift the Caputo "00" Pastry Flour.
3. In a stand mixer or another bowl, start by making meringue. Using a whisk attachment or electric hand mixer, combine the egg whites and sugar and whip until you achieve stiff peaks. You can add 5g of cream of tartar to help achieve the desired consistency in a shorter amount of time.
4. Slowly fold in the egg yolks using a spatula.
5. Once all the egg yolks have been folded in, begin adding sifted Caputo "00" Pastry Flour continuously, folding it with a spatula until it is well incorporated.
6. Using a pastry bag with a #6 round tip, fill the bag with the cream and begin piping the cream onto parchment paper into 3-4 inch logs.
7. Dust all cookies twice with powdered sugar until they are well coated.
8. Bake at 380F for 8-10 minutes until they are golden brown.
9. Remove them from the tray and allow them to dry on a cooling rack for 20-30 minutes.