

# Bakers Banquet



## Nilla Wafers

### Ingredients

3 1/3 cups all-purpose flour  
1/2 teaspoon baking soda  
1 teaspoon baking powder  
1 1/2 sticks (12 tablespoons) unsalted butter, melted  
1 1/3 cups granulated sugar  
1 teaspoon kosher salt  
4 large egg whites  
2 tablespoons vanilla bean paste (see introduction) OR 2 teaspoons vanilla extract + the inside of 1 vanilla bean (if you have it)  
1 1/2 teaspoons white vinegar

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### Directions

Preheat oven to 350°F. Line 2 cookie sheets with parchment paper.

In a medium bowl combine the flour, baking soda, and baking powder

In a large microwavable bowl, melt the butter on high for about 1 minute 30 seconds. Whisk in the sugar and the salt.

Add the egg whites, vanilla and vinegar and whisk until smooth.

Fold the flour mixture into the wet ingredients with a spoon or rubber spatula, stirring until smooth. The batter will get very thick and may look like it will not incorporate, but it does.

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Using a tablespoon, or tablespoon size cookie scoop, make round balls of dough, placing them on the cookie sheet leaving about 2 inches between each one.

Once you have filled 2 cookie sheets take a glass and flatten each ball to create a smooth surface.

For slightly chewy cookies, bake for 20-23 minutes or until you see light brown edges. For crispier cookies, bake for 25-28 minutes, or until you see golden brown edges.

Let cookies cool completely on the baking sheet.