



## **\*Bugie Cookies (Liar's Cookies)**

**\*Italian for "liar" because they're flat when you form them, but puff up when you cook them—little liars!**

### **Ingredients:**

3 eggs  
1½ cups flour  
½ teaspoon vanilla extract  
Pinch of salt

### **Instructions**

Beat eggs lightly; add vanilla and salt  
Add flour and mix well.

Turn out onto a board and knead until you reach a smooth dough.

Roll out **very, very thin.**

Heat vegetable oil in a fairly deep frying pan.

Cut dough into shapes and when oil is hot, place into hot oil. Fry on each side very quickly, only until light golden. Remove to paper towel lined pan and allow to cool.

Once cool, sprinkle liberally with powdered sugar as there is no sugar in the dough.

Shapes can be long, long and squeezed in the middle to resemble a bow tie, long with cut down the center (within about a 2" from each end), triangles, etc. They are best eaten within the same day or the next day.