



Chinese Moon Cookies

Ingredients: sugar water

1 lb. "wong tong" slabs- ***brown sugar slabs*

1 cup water

lemon zest or lemon peel

To make sugar water, boil "wong tong" sugar slabs with 1 cup water and lemon zest or peel. Strain to measure 2 cups liquid.

Add to liquid:

6 cups flour

1 1/2 cups oil

Mix well; refrigerate dough to firm up (optional)

Press into wooden cake molds; Tap out; Brush with egg white.

Bake - 350 degrees for 25 minutes or until golden brown.

Makes about 34 cookies.

Optional: Add colorful sugar sprinkles to top before baking.

Hint: Brush wooden mold w/oil and flour lightly. Dough is oily also so dough does "tap" out quite easily. Wooden mold will "season" so tapping out form will be easy and cookie will keep its shape.

***Brown sugar slabs are available in Asian food markets. If unavailable, use granulated brown sugar, approx 2cups.*

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