

BISCUIT À LA CUILLER/LADYFINGER SPONGE

For approximately 3 dozen 3-inch ladyfingers

- 4 large egg whites
 - 4 large egg yolks
 - 125 g / generous half cup granulated sugar, divided into 70 g/ 1/3 cup and 55 g / ¼ cup portions
 - 125 g / 1 cup all purpose flour, sifted
 - Confectioner's sugar for dusting
1. Line a half-sheet pan with parchment paper. If desired, draw templates 3" long and 1" wide, either straight up and down or at a diagonal, in rows along the length of the parchment. Flip the paper over so the marks are on the underside.
 2. Heat the oven to 400°F.
 3. Beat the yolks and 55 g sugar with the whisk attachment to lighten and blanch, 3-4 minutes.
 4. In a separate clean bowl beat the egg whites with the whisk attachment on medium speed until foamy then gradually shower in the 70 g sugar. Once the sugar is all added, increase speed to high and whip until glossy with medium peaks.
 5. Gently fold the whites into the yolks in 3 additions.
 6. Then gently fold one half of the sifted flour into the egg/sugar mixture followed by the second half.
 7. Pipe the ladyfingers in rows on your prepared parchment. If you wish to have a connected border, pipe them close together with about 1/8 inch between. Otherwise for individual ladyfingers, leave ½ inch between each one.
 8. Dust with confectioner's sugar, let sit about 10 minutes and then dust with a second coating.
 9. Bake for 6-8 minutes in the preheated oven until lightly golden and puffed.
 10. Gently slide the parchment off the sheet pan onto a wire rack to cool completely.

Ladyfingers can be made ahead and frozen for several weeks. Simply thaw at room temperature a short time before using.

They are commonly used for tiramisu and *charlotte russe*. For a simple treat consider dipping one end in melted chocolate or sandwiching them with lemon curd, jam or whipped chocolate ganache.