

Tuile Cookie Ice Cream Cups

from Scott Duncan, by Michael Chiarello

1/2 C all-purpose flour

1/2 C powdered sugar

1/8 t salt

3 large egg whites, lightly whisked

4 T unsalted butter, melted

1/4 t vanilla extract

Preheat oven to 350 degrees F. Line a large baking sheet with parchment paper or a silicone baking mat and set aside.

In a bowl whisk together the flour, sugar, and salt. Whisk in the egg whites, butter, and vanilla until well combined. Let the batter sit at room temperature for 45 minutes. If using later, cover the surface with plastic wrap and refrigerate.

Drop rounded tablespoons of the batter about 6 inches apart onto the baking sheet. Spread the batter with an offset spatula or the back of a spoon into 5 or 6-inch rounds.

Bake in the middle of the oven until golden and lightly brown around the edges, about 6 to 8 minutes. To shape, gently loosen a cookie from the baking sheet with an offset spatula, then turn it over so the smooth side is facing up. Gently form the cookie into a muffin tin, creating a bowl. After 2-3 minutes, remove cookie cups to a rack and cool completely.