

## Summer Cornets Susie

10 servings

### Ingredients:

1 stick unsalted butter

8 tbsp sugar

½ tsp vanilla extract

2 egg whites

4 tbsp all-purpose flour

3 bags of frozen mixed (or fresh) berries

2 cups whipped cream

Mint leaves for garnish

Confectioner's sugar for dusting

### Preparation:

Preheat the oven to 375 degrees and line a cookie sheet with parchment paper.

Melt the butter in a saucepan, add the sugar and whisk into the butter. Add the vanilla and egg white and whisk for another few seconds, then add the flour and whisk until smooth.

The mixture will still be a bit liquid.

Spoon heaping tablespoons of the dough onto the prepared cookie sheet and spread the dough into a circular motion until each cookie is about 5" in diameter.

Bake for about 10 minutes until nicely browned. Remove from the oven and let them rest for about 1 to 2 minutes. The dough will still be pliable.

Place each 5" cookie over the bottom of a small soup bowl and push the edges gently down to produce a bowl-like shape. Let them dry for about 10 minutes on the mold before removing.

Arrange the cornets on small serving plates and fill with the thawed berries. Add a tbsp or so whipped cream, garnish with a mint leaf and some confectioner's sugar.