

## Ingredients:

- \* 50 g softened butter
- \* 50 g egg whites
- \* 50 g icing sugar
- \* 50 g "0" flour

## Steps:

1. Place the softened butter in a bowl.
2. Add the icing sugar and mix with a spatula.
3. Add the egg whites and mix again until creamy.
4. Add the flour a little at a time and continue stirring until a soft mass is obtained.
5. Transfer the dough into a sac-à-poche with a smooth 10 nozzle.
6. In a FORO.BLACK tray with baking paper or silicon mat, form sticks about 10 cm long, leaving a space
7. Bake and when the cat's tongues are ready, take them out of the oven and let them cool before serving.