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## Chocolate La

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Prep Time: 25 minutes

Cook Time: 10

Light, delicate sponge cakes, ladyfin  
fingers. Here we enrich the batter  
cookies are delicious on their own o  
[Eggnog Bavarian C](#)

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## Ingredients:

3 eggs, separated, at room temperature  
1/2 cup granulated sugar  
1/2 cup unbleached all-purpose flour, sifted  
2 Tbs. Dutch process cocoa powder  
Confectioners' sugar for dusting

## Related Recipes

Eggnog Bavarian Cream Cake

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## Directions:

Preheat an oven to 400°F (200°C).

Draw 2 pairs of lines, spacing each pair 3" (down the length of an 8-cup charlotte mold), down the length of the parchment paper large enough to fit on a 12-by-18-inch sheet. The paper should have 4 lines. Put the paper, marked with lines, on a baking sheet.

Using a stand mixer fitted with the whisk attachment, beat the egg whites on medium speed until they start to foam. Add the granulated sugar and beat until the whites are opaque and stiff. When the whites start to increase in volume, add the remaining sugar and increase the speed to high. Beat until the whites form soft peaks but still look wet.

In a bowl, whisk the yolks by hand until barely thickened. Add the flour and cocoa powder. Sift half of the dry mixture and carefully fold in. Repeat with the remaining dry mixture.

Fill a pastry bag fitted with a 3/4-inch plain tip with the batter, with the edges just barely touching the lines on the parchment paper. You should have 12 ladyfingers. They will spread as they bake and take on their individual shapes. Using a fine-mesh sieve, dust the ladyfingers with a layer of confectioners' sugar.

Bake until the batter is puffed, lightly browned, about 12 minutes. Transfer the sheet to a wire rack and let cool completely.

Adapted from Williams-Sonoma Collective Cookbook (Simon & Schuster, 2003).

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