Brea Wardlaw Meigs Academic Magnet Middle School

International Food Challenge

- **Dish name:** Fortune Cookie
- **Country of origin:** Japan (most people think it's China); the modern version is actually an American creation.

Makota Hagiwara was a Japanese landscape designer responsible for the expansion of the Japanese Tea Garden at Golden Gate Park in San Francisco, California. Hagiwara's involvement with the Japanese Tea Garden lasted from 1895 until his death in 1925, and it was during this period that his fortune cookie claim to fame took root. Fortune cookie legend has it that Makota Hagiwara first served the now-iconic dessert cookie—most likely made locally by the San Francisco bakery Benkyodo—to visitors of the tea garden.*

Description of the dish:

Giant Fortune Cookie

Ingredients: Plain flour, confectioner's sugar, egg whites, butter, salt, vanilla flavoring

Bake for 7 minutes at 350 on cookie sheet

Remove and shape immediately



*Source: Truotrivia.com