

## Laughing Cookies (笑口棗) from Hong Kong

Laughing cookies is a traditional snack Hong Kong people usually eat during Lunar New Year. In Cantonese laughing cookies are called 笑口棗. Literally it means a 'laugh' (笑), 'mouth' (口), date (棗) because the cookie cracks like a big laugh after deep-frying. We wish people 'happiness all the time' (笑口常開), literally means 'laugh' (笑), 'mouth' (口), 'always' (常) 'open' (開) after they eat the cookies.

### Ingredients

Flour 150g

Oil 18g

Baking soda 2g

Egg 1

Water 100ml

Sesame



### Cooking method

The cooking method is simple. We mix flour, oil, baking soda, egg and water together. Cut the dough into small pieces. Roll the pieces into balls and then cover them with sesame. Deep fry the cookies until they are golden brown. You can serve the cookies alone. You can also eat them with honey, maple syrup or anything sweet.

## Sending best wishes to Australia from Hong Kong

Benjamin and his family moved to Australia from Hong Kong last October. We have made a lot of new friends and also experienced bushfire and covid-19 quarantine with all Australians together. My dear Aussie mate, during this difficult time, we hope this recipe can cheer you up and put a big smile on your face.

Benjamin is from Hong Kong. He speaks Cantonese and writes traditional Chinese.