

# Let's eat, Invercargill, and celebrate Neighbours Day

Your neighbour has shared this much-loved recipe for you to take, make and share with your friends, whānau and neighbours. Enjoy!

## Arlene's Lengua de Gato (Cat's Tongue Cookies)

Arlene chose to share her mum's Lengua de Gato recipe, which makes her feel nostalgic every time she makes it. It reminds her of her hometown, Negros Occidental, and of her mum's cooking.

Lengua de Gato are thin cookies, shaped like a cat's tongue, hence the name. It is a form of dessert and goes well with coffee.

**1/2 cup unsalted softened butter** (room temperature)

**1/2 cup granulated white sugar**

**2 large egg whites**

**1 teaspoon vanilla extract**

**1 cup all purpose flour**

**Pinch of salt**

Pre-heat oven to 180 degrees Celcius.

Line two baking sheets or cooking trays with baking paper.

In a large bowl, using a mixer, beat butter on medium speed until soft and creamy.

Add the egg whites and sugar, and continue beating until light and fluffy.

Add vanilla extract.

Gradually add flour and salt until well combined.

Transfer cookie dough into a piping bag.

Pipe 3-inch-long cookies on baking pan allowing about an inch of space around each other. Bake for 12 to 15 minutes or until the edges begin to lightly brown.

Transfer the cookies to a rack to cool. When completely cool, place in an airtight container.

