

Thick Wandies

This recipe has been perfected over the years and this is the best yet. We have even frozen these cookies with no problem. A shortcut to note: We use a pasta machine to roll strips of the dough and then cut.

Recipe by [Charlotte Spencer](#) | Created on **Mar 13, 2022**

Ingredients

- 10 eggs
- ¾ cup white sugar
- 1 tablespoon vanilla extract
- 1 cup heavy cream
- 8 teaspoons baking powder
- 1 teaspoon salt
- 8 cups all-purpose flour
- 2 quarts oil for frying
- 2 cups confectioners' sugar for dusting

Directions

- Heat 2 inches oil in a deep-fryer or deep cast iron skillet to 375 degrees F (190 degrees C).
- In a large bowl, beat the eggs, sugar, vanilla, heavy cream baking powder and salt with an electric mixer until smooth and well blended. Gradually mix in the flour, 1 cup at a time until the batter is too stiff to stir. Turn out onto a floured surface and knead in enough additional flour to make a smooth and soft dough. Roll out pieces of dough to 1/4 inch thickness. Cut into 2x3 inch rectangles. Make a slit in the center of the square but do not go all the way to the ends.
- Fry cookies in hot oil, turning once, until golden. Drain in a colander. When the cookies are all fried, place them into a large container and dust them with confectioners' sugar.

Nutrition Facts

Serving: **9 dozen** | Calories: **76.6 kcal** | Carbohydrates: **10.8 g** | Protein: **1.6 g** | Saturated fat: **0.9 g** | Cholesterol: **20.2 mg** | Sodium: **55.7 mg** | Fiber: **0.3 g** | Sugar: **3.6 g**

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