

# Tuiles Step-by-Step

Yield: 12 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/south-indian-recipe-step-by-step>

## Ingredients:

- 1/3 cup flour
- 1/2 cup granulated sugar
- 1 vanilla powder tspn
- 1 pinch salt
- 3 egg whites from large eggs, slightly whisked
- 2 1/2 tablespoons unsalted butter melted
- 3 tablespoons melted butter to grease the parchment paper
- 2 tablespoons milk

## Nutrition:

1. Calories: 100 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 15 milligrams
4. Fat: 5 grams
5. Protein: 1 grams
6. SaturatedFat: 3.5 grams
7. Sodium: 60 milligrams
8. Sugar: 9 grams

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