



Mostaccioli Calabrese

BY Caterina Romano's kitchen

INGREDIENTS

6 cups of AP flour
Rind of 1 lemon
1 TBSP of baking powder
1 TSP of cinnamon
¼ TSP of nutmeg
¼ TSP of cloves
1 cup of toasted almonds
4 large eggs
1 1/3 cups of floral honey
1 1/3 cups of molasses
1 egg white for egg wash

DIRECTIONS

1. Let's begin with the dry ingredients. Place 5 cups of flour in a large bowl. Keep 1 cup if needed for later use.
2. To the flour, add the rind of lemon, baking powder, cinnamon, nutmeg and cloves. Give everything a good mix.
3. Now add the toasted almonds. Mix again and set aside.
4. Now start with the wet ingredients. In a mixer bowl using a paddle, add the eggs and whip them. Add the floral honey (spray your cups and the honey will flow smoothly). Allow the eggs and honey to fully mix.
5. Add the molasses until everything is incorporated.
6. Now add the dry ingredients, one spoon full at a time.
7. If you find the dough sticky, add more flour until it reaches a drier state.
8. Preheat oven to 350 DF.
9. You can have different shapes for mostaccioli. You can shape them into a log and place and place full almonds into a line (you can then cut them into biscotti shape). You can also make them in a cookie.
10. Whip one egg white with a touch of milk. Use the egg wash to cover the top of your mostaccioli. You can also add sand sugar.
11. Bake the log for approximately 30 minutes. Turn your tray after 15 minutes. Allow to cool and then cut into biscotti shape.
12. Bake the cookie mostaccioli for 18 minutes. Allow to cool.

ENJOY YOUR MOSTACCIOLI CALABRESE