



INGREDIENTS

DRY INGREDIENTS

8 cups of AP flour

1/2 TSP of kosher salt

WET INGREDIENTS

6 large eggs

2 1/4 cup of granulated sugar

Zest of one large orange

Zest of one lemon

2 packets of vanilla powder or 2 TSP of vanilla bean extract

9 OZ (1.1 cups) of soft butter

¾ cups of homogenized milk

2 packets of levito or 6 TSP of baking powder

GLAZE

3 ½ cups of icing sugar

1 packet of vanilla powder or 1 TSP of vanilla bean extract

Zest of 1 lemon

Juice of 2 lemons

2 drops of white food coloring



CASATIELLI EASTER COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. In a stand mixer bowl fitted with a paddle, add the eggs, the sugar, zest of orange and lemon and mix at low speed.
2. Add the vanilla and the soft butter and continue mixing for 3-4 minutes.
3. Warm the milk and add the 2 packets of levito. When it foams up that means that it is active. Add this mixture to the wet ingredients.
4. Combine and mix the flour and salt.
5. Add the dry to the wet ingredients on tablespoon at a time until the dough forms.
6. Preheat oven to 350 DF.
7. Transfer the dough to the working surface, form into a ball and cut into 3 portions. Plastic wrap each portion and refrigerate for ½ hour.
8. Work with one portion at a time, cut pieces of dough weighing approximately 3 OZ and form them into a ball.
9. Work each ball of dough into a donut and place them on a baking tray lined with parchment paper.
10. Bake in oven for 15-18 minutes. Allow to cool for 1 hour before glazing them.
11. To make the glaze, combine the icing sugar, vanilla, zest of lemon, juice of lemons and 2 drops of food coloring and mix.
12. Dip the cookies into the glaze and place them on a tray lined with parchment paper. Add the sprinkles of your choice to the cookies. Allow for the icing to harden before serving.

ENJOY THE CASATIELLI EASTER COOKIES