



INGREDIENTS

WET INGREDIENTS

$\frac{3}{4}$ cup of olive oil

1 cup of white wine

1 cup of granulated sugar

DRY INGREDIENTS

3 $\frac{1}{2}$ cups of 00 flour

1 tsp of baking powder

ADDITIONAL INGREDIENTS

1 cup of granulated sugar



CIAMBELLINI VINO BIANCO

By Caterina Romano's kitchen

DIRECTIONS

1. Use a stand mixer with a paddle. In the bowl, stir together the oil, wine & sugar. Mix together at medium speed for 7 minutes until the sugar has fully dissolved.
2. In a large bowl stir together the flour & baking powder. Mix until well combined.
3. Add flour mixture to the wet ingredients one tablespoon at a time. Do a scrape down. When thoroughly mixed, divide dough into two portions, plastic wrap and refrigerate for 1 hour.
4. Preheat oven to 320 DF.
5. Roll out the dough 5" thin ropes. Dredge them in the sugar. Make a circle and pinch the ends. Place them on baking sheets lined with parchment paper.
6. Bake for 30 minutes. These cookies will not turn golden brown. Remove from oven and allow to cool for 15 minutes.

ENJOY THE CIAMBELLINI VINO BIANCO COOKIES