



INGREDIENTS

3 cups of AP flour
1 packet of levito
¼ cup of icing sugar
Rind of 1 orange
Rind of 1 lemon
¼ cup of unsalted butter
¼ cup of grappa
3 eggs
1 cup of icing sugar

NOTES:

If you want to substitute the Grappa, you can use Rum, Brandy or any liquor of your choice.



CRISTOLI FESTIVE CHRISTMAS COOKIES

BY Caterina Romano's kitchen

DIRECTIONS

1. In a food processor, add the flour, levito, icing sugar, rind of orange and rind of lemon. Give them a good pulse
2. With the food processor pulsing, cut the butter in small chunks and add it to the mixture.
3. Add the grappa. Add the eggs one at a time.
4. When the dough is formed, shape into a ball, cover with plastic wrap and let it rest for 1 hour.
5. Divide the dough into 2 portions. Work with one half of the dough at a time. Keep the other half covered with plastic wrap.
6. With a roller, work each piece of dough in order to flatten it to the thinnest thickness possible.
7. Using a pastry wheel, cut the dough into strips of about 4-5" long and 1" wide.
8. Make a split down the middle of each strip.
9. Heat your vegetable oil to 350 DF.
10. Gently drop each piece of dough into the frier. Once they puff up, turn them over for a few seconds and they should be golden brown.
11. Remove each cookie and place on a tray lined with paper towels.
12. Repeat the process until all the dough has been rolled, cut and fried.
13. Place the Cristoli on a serving dish and generously dust with icing sugar.
14. Serve immediately.

ENJOY THE FESTIVE CRISTOLI CHRISTMAS COOKIES