



## INGREDIENTS

### MOSTACCIOLI

- 3 cups of AP flour
- 1 packet of vanilla or 1 TSP of vanilla bean extract
- 1 ¼ cups of granulated sugar
- Zest of 1 ½ oranges
- 1 TSP of baking powder
- ½ TSP of baking soda
- ¼ TSP of cinnamon
- 1 TSP of cloves
- ¼ TSP of nutmeg
- ½ cup of warm water
- Juice of 1 orange
- 2 drops of orange flower water

### CHOCOLATE GLAZE

- 1 cup of semi sweet chocolate chips
- ½ cup of cream
- 1 TSP of corn syrup
- 2 drops of orange flower water



## **MOSTACCIOLI CHOCOLATE COVERED**

By Caterina Romano's kitchen

## DIRECTIONS

1. Let's begin with the dry ingredients. Place the flour in the bowl of a stand mixer.
2. To the flour, add the vanilla, sugar and orange rind. Place the bowl in the stand mixer fitted with a paddle and give everything a good mix.
3. Now add the baking powder, baking soda, cinnamon, cloves and nutmeg and mix until well combined. Add the warm water.
4. Combine the orange juice and the orange flower water and add it to the bowl.
5. As the mixture gathers around the paddle, the dough is ready.
6. Transfer the dough to a working surface lined with bench flour. Work the dough for a couple of minutes by hand.
7. Plastic wrap the dough and refrigerate for ½ hour.
8. Preheat oven to 350 DF.
9. Cut the dough in half. Work with one portion and keep the other in the refrigerator.
10. Roll the dough out to approximately 1/4" thick. Use a cookie cutter of choice and place the cookies on a baking tray lined with parchment paper. Collect the cut over dough. Press it together, roll it down and cut more cookies. Continue the process until all the cookies are cut.
11. Bake the cookies for 12-14 minutes.
12. Allow the mostaccioli to cool for 2-3 hours before glazing them.
13. Heat a double boiler over medium-high heat. Combine the chocolate chips, cream, corn syrup and orange flower water. Stir until the chocolate melts and everything is thick and well combined.
14. Place the cookies on a cooling rack with parchment paper at the bottom.
15. You can drizzle the chocolate glaze over the mostaccioli or you can simply cover the top
16. Allow the chocolate glaze to harden before serving.

**ENJOY THE CHOCOLATE COVERED MOSTACCIOLI**