



INGREDIENTS

DRY INGREDIENTS

8 cups of AP flour

Rind of 1 lemon

4 TSP of baking powder

2 TSP of cinnamon

WET INGREDIENTS

10 eggs

2 cups of granulated sugar

2 TSP of Anice

1 cup of extra virgin olive oil

1 cup of Ginger Ale

OTHER

Grapeseed oil for the fryer

TIPS

All ingredients need to be at room temperature



SCALILLE CALABRESE CHRISTMAS COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. In a large bowl, combine 6 cups of AP flour (reserve 2 cups for later use), rind, baking powder and cinnamon. Whisk all the ingredients together until well combined.
2. Use a stand mixer with a paddle. In the bowl, scramble together the eggs. Gradually add the sugar and beat until combined. Add the Anice and continue mixing until the mixture turns pale yellow.
3. Stop the mixer and do a scrape down.
4. Add the olive oil and ginger ale and mix well.
5. Add the dry ingredients to the wet one tablespoon at a time. Do a scrape down. From the reserved 2 cups of AP flour, add more flour until the dough is no longer sticky.
6. When thoroughly mixed, transfer the dough to a floured working surface and divide into three portions,
7. Cut small dough portions. Roll them into a rope to the size of your pinky. Cut the dough to 12 ". Form the end of the rope (2") into a U. Roll the other length around your finger twice. Place the rolled dough in the middle of the U. Pinch both ends and the Scalille is formed.
8. Place the Scalille on a baking sheet lined with parchment paper. Allow them to dry for ½ hour before frying.
9. Heat the grapeseed oil in the fryer to 370 DF.
10. Fry in batches until they turn golden brown. Place them on a plate lined with paper towel to absorb the excess oil.
11. Dredge the cookies with icing sugar (option: top with honey) and serve.

**ENJOY THE SCALILLE CALABRIAN CHRISTMAS
COOKIES**