



## INGREDIENTS

### WET INGREDIENTS

1/2 cup of granulated sugar

Zest of a large orange

2 large eggs

Juice of one large orange

1/2 cup of sunflower oil

1 TSP of orange di Sicilia (optional)

### DRY INGREDIENTS

2 1/2 cup of 00 flour

2 TSP of baking powder

### OTHER

½ cup of granulated sugar

½ cup of icing sugar



## ***BISCOTTI PIEGA D'ORANGIO***

By Caterina Romano's kitchen

## DIRECTIONS

1. Use a stand mixer with a paddle. In the bowl, beat together the orange zest and sugar for 2-3 minutes.
2. Add the eggs one at a time. Add the orange juice, oil and orange di Sicilia. Beat until well combined.
3. In a large bowl stir together the flour & baking powder.
4. Add the dry ingredients to the wet one tablespoon at a time. Do a scrape down.
5. Transfer the dough to a work bench lined with 00 flour and knead the dough for 30 seconds. Use enough flour, so that the dough is not sticky.
6. Divide the dough into 3 portions. Plastic wrap each portion and refrigerate for 1 hour.
7. Preheat the oven to 375 DF.
8. Prepare a baking tray lined with parchment paper.
9. Use a one tablespoon scooper. Scoop the dough and roll into a meatball. Dredge the cookie into the granulated sugar and then into the icing sugar. Place the cookie on the baking tray.
10. Bake for 14-16 minutes. Rotate the tray in the oven after 7 min.
11. Place the cookies on a cooling rack for 40 minutes.
12. Serve an enjoy.

**ENJOY THE BISCOTTI PIEGA D'ORANGIO**