



INGREDIENTS

WET INGREDIENTS

- ¼ cup of lard
- ¼ cup of unsalted butter
- Zest of 1 lemon
- ½ TSP of almond extract
- Juice of ½ lemon
- ½ cup of granulated sugar
- 1/8 cup of full fat milk
- 3 large eggs

DRY INGREDIENTS

- 2 ¼ cup of AP flour
- ¼ TSP of kosher salt
- 1 Packet of panni degli angeli or 1 TBSP of baking powder

GLAZE

- 1 cup of icing sugar
- 2 TBSP of milk
- 1 drop of almond extract
- 2 drops of food coloring



CALABRESE BISCOTTI DI PASQUA

By Caterina Romano's kitchen

DIRECTIONS

1. For best results, your ingredients need to be at room temperature.
2. In a bowl of a stand mixer equipped with a paddle, add the lard and butter.
3. Keep your mixer on stir and mix until the two ingredients are well combined.
4. Add the lemon zest, almond extract, juice of lemon and sprinkle in the sugar.
5. Stop the mixer and do a scrape down.
6. Stream in the milk and add the eggs one at a time. Continue mixing for about 5 minutes.
7. Do another scrape down.
8. Combine the flour, salt and baking powder. Mix well.
9. Add the dry to the wet ingredients one tablespoon at a time and mix until the dough comes together.
10. Divide the dough into two portions. Plastic wrap each portion and refrigerate for 1 hour.
11. Preheat oven to 375 DF.
12. Cut each piece of dough to 60 grams. Roll into a 14" rope. Fold in half, give it a couple of twists then pinch the ends together to form a circle. Place them on a baking tray lined with parchment paper.
13. Bake for 12-15 minutes.
14. Allow the cookies to cool for 40 minutes.
15. In a bowl, whisk together all the ingredients for the glaze. Then drizzle it on the cookies followed by adding sprinkles of choice. Allow the glaze to dry for 1-1/2 hours before serving.

ENJOY THE CALABRESE BISCOTTI DI PASQUA