



INGREDIENTS

WET INGREDIENTS

- 1 cup of granulated sugar
- Zest of two lemons
- 1/3 cup of warm milk
- 2 TSP of ammonium bicarbonate
- 2 TSP of vanilla bean extract
- 2 large eggs
- 1 egg yolk
- 1/3 cup of warm milk
- 100 ML of sunflower oil

DRY INGREDIENTS

- 4 1/4 cup of 00 flour
- Generous pinch of kosher salt
- 1/4 cup of 00 flour
- Beaten egg white
- 1/4 cup of granulated sugar
- 1/4 cup of icing sugar



ITALIAN DUNKING COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. For best results, all your ingredients need to be at room temperature.
2. Use a stand mixer with a paddle. In the bowl, beat together the sugar and lemon zest for 2-3 minutes.
3. Combine the milk with the ammonium. Mix well and let it stand for 5 minutes.
4. Add the vanilla, eggs, egg yolk, milk and sunflower oil. Continue mixing until mixture turns pale yellow.
5. Do a scrape down. Set aside and begin with the dry ingredients.
6. In a large bowl stir together the flour & salt.
7. With your mixer on stir, add the dry ingredients to the wet one tablespoon at a time. Do a scrape down. If the dough is somewhat liquid and sticky add more flour.
8. Divide the dough into two portions. Plastic-wrap each portion and refrigerate for 1 hour
9. Preheat the oven to 360 DF.
10. Prepare a baking tray lined with parchment paper.
11. Cut each dough piece to 50g. Roll into an 8" rope.
12. Divide the rope in half and pinch the ends together. Twist 2-3 times to form the cookies and place on the parchment paper.
13. Brush the cookies with the egg white. First sprinkle each cookie with granulated sugar and then icing sugar.
14. Bake for 20-25 minutes until they turn golden brown.
15. Allow the cookies to cool for 20 minutes.
16. Transfer the cookies to a serving dish.

ENJOY THE ITALIAN DUNKING COOKIES