



INGREDIENTS

WET INGREDIENTS

1 large egg

1 cup of organic sugar

55 Ml. of sesame seed oil

50 Ml. of espresso coffee

½ TSP of instant espresso

DRY INGREDIENTS

2 ¼ cups of 00 flour

¾ cup of almond flour

1 packet of Italian Levito or

2 TSP of baking powder

OTHER

½ cup of granulated sugar

For best results, all your ingredients need to be at room temperature.

ITALIAN CHRISTMAS ESPRESSO COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. Use a stand mixer with a paddle. In the bowl, beat together the egg and the sugar for 2-3 minutes until the mixture turns pale yellow.
2. Add and melt the instant espresso in the fresh espresso.
3. Stream in the espresso mixture and the sesame seed oil. Mix for a few more minutes and the wet is ready.
4. In a large bowl stir together the two flours and the levito. Mix well.
5. With your mixer on stir, add the dry ingredients to the wet one tablespoon at a time.
6. Do a scrape down.
7. Transfer the dough to a work bench.
8. Divide the dough into 3 portions. Plastic wrap each portion and refrigerate for a minimum of 1hour.
9. Preheat the oven to 370 DF.
10. Prepare a baking tray lined with parchment paper.
11. Use a 1/2 TBSP scooper. Collect the dough and roll into a ball. Coat the cookies by rolling them in the granulated sugar. Place the cookies on the baking tray.
12. Gently press them down.
13. Bake for 9-10 minutes.
14. Allow the cookies to cool for 20 minutes.
15. Serve and enjoy.

ENJOY THE ITALIAN CHRISTMAS ESPRESSO COOKIES