

White Wine Sweet Taralli

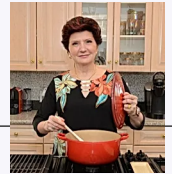


DIRECTIONS

1. Place wine, sugar and oil in the bowl of a stand mixer using the dough hook.
2. Mix on medium-low speed for 2 minutes.
3. Meanwhile, mix flour, baking powder and salt in a separate bowl.
4. With speed set to low (speed 2) slowly add flour mixture, a little at a time.
5. When flour is incorporated, continue on low for 2 minutes.
6. Remove dough and place on clean working surface.
7. Pinching a little of the dough at a time, roll into an 8" thin log.
8. Dust surface with flour if needed.
9. There are two ways I shape these taralli.
10. One, I fold the log in half and twist onto itself.
11. Secure ends together.
12. Two, I form into a pretzel shape (use a picture of a pretzel for guide).
13. When finished, place the cookie face down into a shallow plate filled with sugar.
14. Lift and place onto a parchment lined cookie sheet.
15. Bake sweet taralli into a 375F oven for 20-25 minutes or until golden.

INGREDIENTS

- 5 cups flour, preferably 00 (double zero), plus more for dusting
- 1 cup sugar, plus more for drenching tops
- 1 tsp Baking Powder
- Pinch of salt
- 3/4 cup white wine
- 1/3 cup of olive oil



NONNA'S TIPS

- You can also use red wine if you wish but taralli will be darker in color.
- You can ask your kids to help roll the taralli. Mine always enjoyed doing it.