



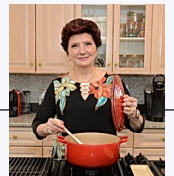
DIRECTIONS

1. Place all ingredients in the bowl of a stand mixer with dough hook attachment.
2. Mix on low (speed 2) until mixture turns into a smooth dough (about 4-5 minutes).
3. Empty dough on a floured, clean surface.
4. Shape into a ball. Dough should be soft but not wet. Add a little extra flour if needed.
5. Wrap dough ball in plastic wrap and place in refrigerator for 30 minutes.
6. Meanwhile, line 2 baking sheets with parchment paper.
7. Preheat oven to 375.
8. Place 1/4 cup sugar in shallow bowl.
9. Retrieve dough from fridge, unwrap and place on floured working surface.
10. Cut dough into 1 1/2" chunks.
11. Roll each chunk into a log, 8" long.
12. Fold log in half and twist into a braid.
13. Dip each braid into sugar, top side only.
14. Place on cookie sheet, about 4" apart.
15. When your first cookie sheet is full, bake for 17-20 minutes or until golden.
16. While first batch is baking, prepare the second one until all dough is gone.
17. Bake as directed for the previous one.
18. Allow cookies to cool completely before serving or storing.

Biscotti da Inzuppo

INGREDIENTS

- 4 cups 00 flour (double zero)
- 2/3 cups sugar, plus more for dipping
- 2 eggs
- 1/3 cup oil
- 1/3 cup milk
- 2 tsp baking powder
- Pinch of salt
- 1 1/2 tsp extract (your favorite: vanilla, lemon, anise, orange)



NONNA'S TIPS

- Keep dough covered with plastic wrap while you roll the cookies to avoid drying it out.
- My nonna made these for us when I was little in Italy. She used baking ammonia, which is hard to get here hence the baking powder substitution.
- Feel free to use your favorite extract flavor. The original ones used vanilla but any extract will work with this recipe.