



All in One Bake Shop



Taralli Italian Egg Cookies

Ingredients

Cookies:

4 eggs beaten
1 1/2 C sugar
1 C vegetable oil
1 C milk
1 tsp salt
1 Tbsp vanilla
1 tsp lemon extract
5 tsp baking powder
6 1/2 C flour, sifted

Icing:

3 C confectioner's sugar
2 tsp vanilla
1 Tbsp fresh squeezed lemon juice
water

sprinkles - non-pariels



When I was growing up my best friend was Italian and her mother, grandmother and aunt were all wonderful cooks and bakers. I remember spending many hours in the kitchen with them. I never got the recipe when I was young, but I was able to get a recipe for these cookies later. These cookies bring back many memories for me - this biscuit like, not so sweet cookie is delicious. Get everyone to help roll them and ice them - you can make cookies and memories!

Instructions:

COOKIES:

Place the beaten eggs in a large bowl. Add the oil and sugar gradually, mixing continuously with a wooden spoon. Add the milk, vanilla, salt, lemon extract and baking powder, add enough flour to make a firm but soft dough. Mix until smooth, but do not overwork the dough. Lightly flour your hands. Break off a small piece of dough and roll it into a sausage shape about a 1/2 inch in diameter. Shape it into a ring, joining the ends firmly. You can also make other shapes, figure 8's, knots, script "e" shape, etc. Just make sure that the cookies on each sheet are all about the same size and thickness so that they will bake evenly. Bake on a parchment lined cookie sheet at 350 degrees for about 15 minutes. Set on a rack to cool.

ICING:

Place the confectioner's sugar in a bowl, and add the vanilla and lemon juice. Slowly, begin to add a little water until you have the consistency you desire. The icing should be rather thin so that it will form a glaze on the cookie. Pick up each cookie, and dip them into the icing half way. Let the excess drip off, and then place the cookies on a rack or the paper you used to cook them on. If using sprinkles, add them while the icing is still wet. Let the cookies dry completely, and then store them in an airtight container. These cookies may seem a little dry and hard when they are first baked, they will soften up overnight.