

Taralli

(Italian Love Knots)

Ingredients:

4 eggs, divided
1/2 cup of sugar
1 teaspoon of vanilla
3 ounces of melted butter
1/4 cup of milk
2 cups of flour
1/2 teaspoon of salt
3 teaspoons of baking powder
2 cups powdered sugar for icing



Instructions:

Preheat oven to 350°F. Beat 2 eggs and 2 egg yolks (save the 2 whites), sugar, butter and vanilla. Add flour, salt, baking powder and milk alternating dry and wet until almost dry (little sticky). Roll into strips and knot. Bake for 10 minutes on non-stick sheet.

Whip 2 egg whites, a drop of vanilla, and about 2 cups of powdered sugar until thick and shiny. Allow cookies to cool, then ice.

Makes 4 dozen cookies