



## Cantucci

### *Cantucci Cookies*

#### Ingredients:

- 250 g. Flour
- 150 g Sugar
- 125 g. nuts
- 2 small eggs
- 1 yolk
- 25gr. of butter
- ½ tea spoon of Baking Powder
- Marsala

#### Preparation:

1. Preheat the oven or a toaster oven to 350°F.
2. Toast the nuts in the oven until fragrant and lightly golden, for 8 to 10 minutes. Once they're ready, set aside to cool.
3. **For the dough:** Beat 2 eggs with the sugar. Pour in the butter, and beat until combined. Add the flour and the baking powder. Mix until well combined, then stir in the almonds. Refrigerate it until firm, for about 1 hour.
4. When you are ready to bake the cookies, preheat the oven again to 350° F.
5. Line 2 jelly - roll pans or cookie sheets with parchment paper, and set aside.
6. Transfer the dough to a work surface, and cut it into two equal portions. Shape each portion of dough into a log the length of the prepared pans.
7. Whisk the remaining egg, and brush it lightly onto the top and sides of the logs, cleaning the brush of egg in excess so it doesn't drop down the sides. Bake the logs of dough in the oven for 20 minutes. Allow them to cool on the pans, set on racks.
8. When the logs are cool, use a sharp knife to cut them at an angle into slices about ½ - inch thick.
9. Place the cookies on the pans, cut sides down, and bake them for about 25 minutes at 350°F. Turn them upside down once golden.

These crunchy cookies will have to be kept for up to one week in a tightly - covered tin. Serve with Vin Santo, coffee, or tea.

***Keep Cooking and Enjoying Traditional Roman Food.***

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*Buon Appetito!*

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