



Dining with the Diva



Befanini Cookies

200 grams of 00 flour

100 grams unsalted butter

50 grams granulated sugar

50 grams powdered sugar

1 tsp baking powder

pinch of salt

1 tbs liqueur I used an orange liqueur, but traditional would be Sambuca

1 whole egg /50 grams for the dough and an egg, beaten for decorations

colored sprinkles

Preheat the oven to 350 degrees

Cut the cold butter into tiny cubes.

Place in a bowl with the other dry ingredients.

Work the butter into the dough until it resembles grated parmesan cheese.

Add the egg and liqueur.

Mix the dough together until it is all smooth.

If it is too wet, add a little more flour. If it is too dry, add a splash of milk.

Chill the dough for 30 minutes.

Roll out the dough on a lightly floured surface.

Use cookie cutters to create shapes.

Lightly brush with beaten egg and then add sprinkles.

Place on baking sheet and bake for about 15 minutes.