

# A Taste of the World

CAL POLY

## INTERNATIONAL *recipes*

### Anginetti

*Italian Lemon  
Drop Cookies*

*Yield: 3 dozen cookies*

These light lemony cookies with a sweet glaze often make their appearance during the holidays on Italian tables. Anginetti make wonderful cookies for parties, wedding celebrations, and the holidays.



## INGREDIENTS

- ***3/4 cup granulated sugar***
- ***6 tbsp unsalted butter, melted***
- ***3 tbsp olive oil***
- ***Zest and juice of 2 lemons***
- ***3 large eggs***
- ***2 3/4 cup all-purpose flour***
- ***2 tsp baking powder***
- ***1 cup confectioner's sugar***
- ***1 tsp salt***

## DIRECTIONS

1. Preheat the oven to 350°F, and line 2 cookie sheets with parchment paper or silicone baking mats.
2. With a mixer, combine the granulated sugar, butter, olive oil, juice of 1/2 lemon, and lemon zest. Add the eggs, one at a time, and continue to beat for 1 minute.
3. Whisk together the flour, baking powder and salt, and mix into the lemon mixture until a soft dough forms. Cover the dough with plastic wrap and refrigerate, 1 hour.
4. Divide the dough into thirds. Cut each third in half, then repeat. (You should have 12 small pieces of dough.)
5. On a surface lightly dusted with flour, roll each piece out into a 1/2-inch-thick log, then cut each into 3 pieces. Coil each piece into a small bun shape, bringing the end up over the top and pinching to seal. Repeat with all the pieces, then arrange on the prepared cookie sheets at least 3 inches apart.
6. Bake in batches, rotating the pans halfway through, 18–20 minutes. Set aside to cool completely, about 20 minutes.
7. Place the confectioners' sugar in a small bowl and break up any large clumps with a whisk. Add the juice of 1 lemon and whisk until a smooth glaze forms (if the glaze is too thick, add a bit more lemon juice; if it is too thin, add a bit more sugar).
8. Dip the tops of each cookie into the glaze, top with extra lemon zest, and allow the excess to drip back into the bowl. Place on a wire rack to dry, then store in an airtight container. Cookies will keep for 5 days at room temperature, or 3 weeks frozen.