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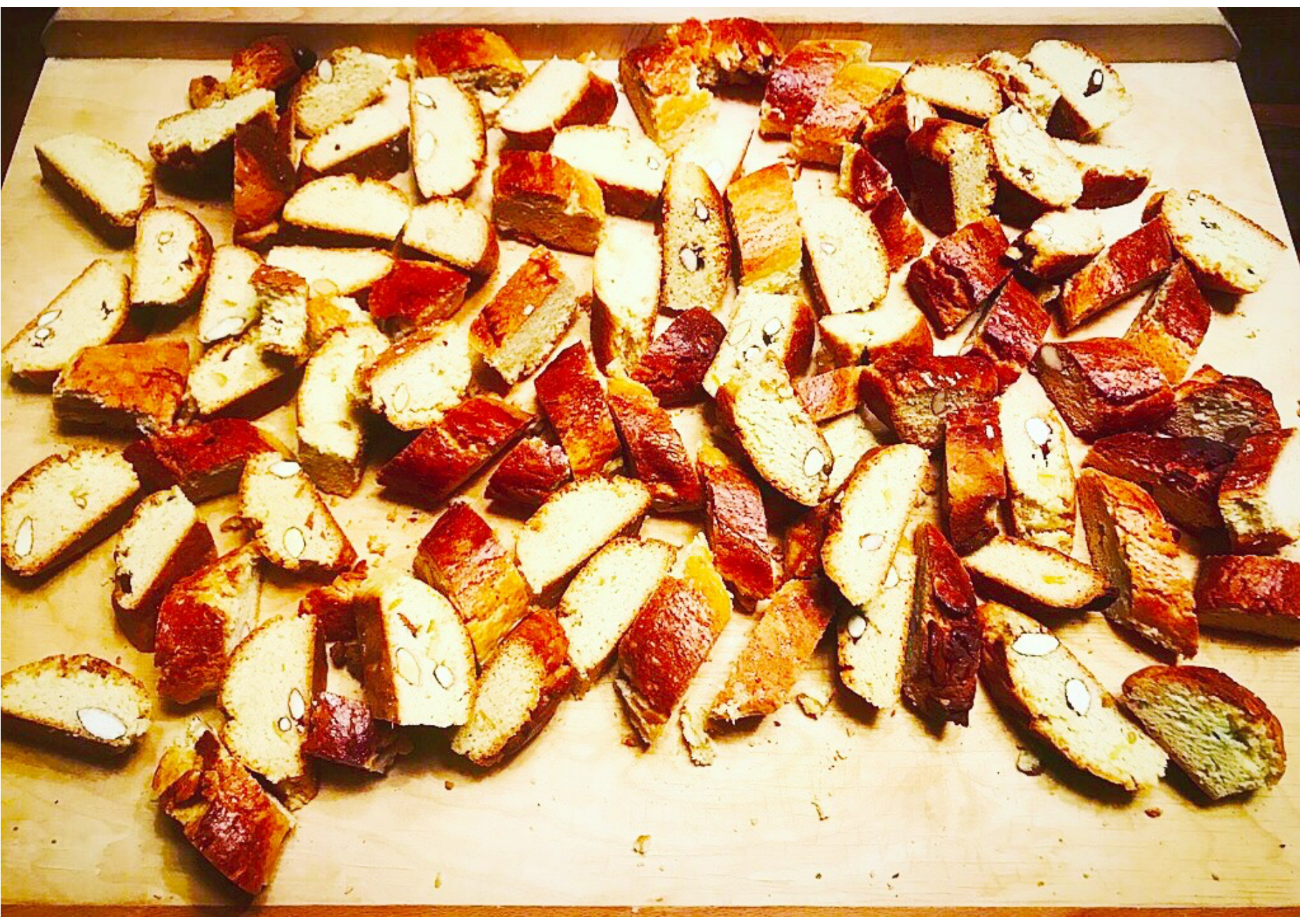
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KITCHEN

ITALIAN CANTUCCI COOKIES

 ANNA JAWORSKA / MARCH 15, 2017



Two years ago Jack and I went to Tuscany for a cooking course. We love Tuscany, someday we would like to live there. The course took place in Tuscookany. Fantastic place, we met great people from different parts of the world there. A very good chef, a certain Franco Palandra, teaches there. He is the author of the recipe I present to you, although I modified it a bit. Cantucci with honey are a little softer than those with sugar and I prefer. If someone likes hard, soaking in coffee, I recommend doing with sugar alone. They are quite a sugar bomb, but they are really delicious.

For about 2 kg of cookies you need:

- 1 kg of wheat flour + a little to sprinkle
- 400 g of sugar
- 200 g soft butter
- 400 ml of liquid honey (you can add twice as much sugar instead of honey, i.e. together 800g, they will then be harder)
- 5 eggs
- 350 g almonds
- 0.5 teaspoon baking powder
- 2 tablespoons candied orange peel (or lemon peel, for example)
- a pinch of salt
- 1 egg to spread
- 5 tablespoons of cream

Mix flour with butter so that the butter is completely absorbed by the flour. Put flour with butter on the pastry board, add sugar and baking powder, mix, add honey and 5 eggs, and a pinch of salt. Knead the cake When it stops sticking, add almonds and zest and mix in the dough briefly kneading. Divide the dough into 6 equal parts and roll it into a tray in the shape of thin baguettes. Oh yes



Put the tray in the fridge for a minimum of half an hour. After this time, remove, smear with an egg broken with cream. Bake in an oven preheated to 180 degrees for 30 minutes. If the dough is toast too much from above, cover with aluminum foil. They must be quite well dried. Cut still hot into about 2 cm slices. After cooling, store in a box in a dry place. Apparently they can be stored for quite a long time, but they usually disappear quickly.

ENJOY!

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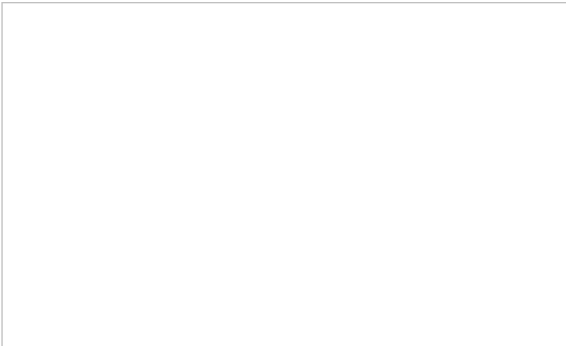
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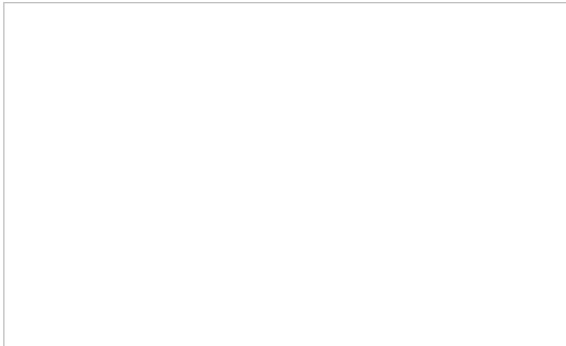
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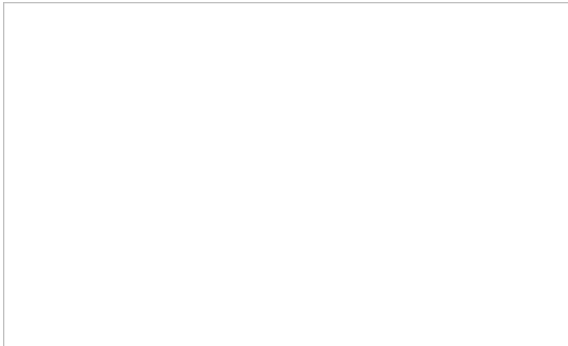
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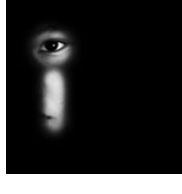
ABOUT ME



This is not another parenting blog. This is a blog of a fulfilled woman, mother and wife. This is where you will learn to enjoy life. We will laugh and move together. My name is Ania Jaworska. I am 39 years old. I have been married for 16 years. We have three sons - Igor - 12 years old, Olivier - 9 years old and Oscar - 6 years old. We come from the Tri-City. I am happy. I don't filter photos and life.



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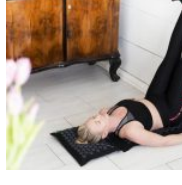
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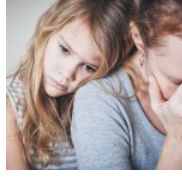
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