



Taralli

These are not easy cookies to make. They take time and patience. This recipe is from our family's cousin, Adalena DiTomasso. She was a great cook and she probably never used a recipe in her life, but she told our mom how to make these cookies. The success of this recipe is in the feel of the dough. Experiment with it until you learn. It will be well worth it!

8 eggs

2 ounces Wesson salad oil

Weigh the eggs and add the equivalent weight of flour plus an extra 2 ounces (example: eggs weigh 12 ounces....use 14 ounces flour)

Beat eggs 10 minutes with whisk attachment of mixer.

Change whisk to regular beater attachment and add oil. The speed of the mixture should be on #2. Add flour one spoon at a time at the low speed. Lightly flour wooden table and take the dough out. With a little flour on your hands, roll the dough into ropes about as thick as your thumb. Cut them into about 2 inch lengths. If you decide to form them into rings make the length about 3 inches.

Put into simmering water for about 7-8 minutes. They will puff up. Remove them from the water and place on tea towel.

Place the taralli on a rack to bake. Bake at 450 degree preheated oven for about 6 minutes. Lower the oven to 350 degrees and bake for 8 minutes more. Lower the oven to 250 degrees and bake for 10 minutes more. Baking time is 25 minutes altogether.