

Nan Riccio's Italian Cookies

Le ricette di cucina di Mary Emma

Courtesy of Carrie "Nan" Riccio of Derby, Connecticut



Carrie Riccio was famous for tating handkerchief edging, crocheting doilies (even bed spreads) and her Italian cooking. She would gladly share her recipes with anyone.

The only problem was that the ingredients called for a glass of this and a cup of that – which were measured by the glass and cup in her cupboard.

At the age of 103 when she passed away she wasn't cooking anymore, but she was still crocheting doilies.

Ingredienti

Cookies

1 cup of sugar
1 cup Crisco shortening
4 eggs
6 oz. can of frozen orange juice concentrate - thawed
1 tsp. orange extract
1 tsp. lemon extract
6 cups of flour
2 Tbsp. baking powder
1 tsp. baking soda

Icing

1 cup of confectionery sugar
4 tsp. of milk

Come Fare

Cookies

Cream sugar, Crisco and add eggs and beat until light and fluffy.

Add orange juice, extracts (lemon and orange).

Sift flour with baking powder and baking soda.

Add cup at a time to wet mixture until all used up. Dough will be soft.

Shape cookies with hand. Take about 1 Tbsp. of dough at a time and roll into a snake coil.

Bake at 400 degrees for 08 - 10 minutes or until light brown.

Icing

Add 1 cup of confectionery sugar and 4 tsp. of milk and mix to a thick glaze. Add minute drop of food coloring if different colored icing is desired.

When cool, frost with different color icing and coconut or different colored sprinkles (this is where some creativity can be applied) to match the holiday or event being celebrated).

Buon Appetito!

Please send recipes, comments and suggestions to

recipes@lasocietaitaliana.org

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