

THE RECIPE

Cinnamon Biscuits

CULTURE

16_09_2020



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Ingredients for 60 biscuits:

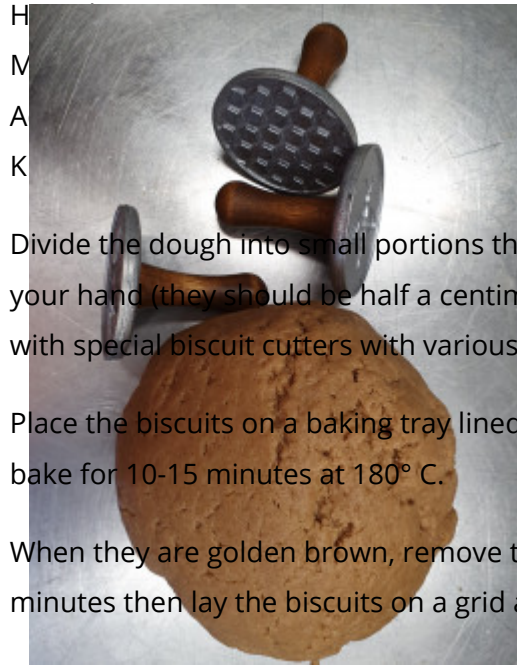
200g of sugar

200g of softened butter

1 egg



The juice of an orange
Finely grated orange peel
500g of flour
½ teaspoon of baking soda
½ teaspoon of salt
½ tablespoons of cinnamon



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Knead the dough with your hands until a homogeneous mixture is obtained.
Add the orange juice, finely grated orange peel, cinnamon and salt.

Divide the dough into small portions the size of a plum, flatten them with the palm of your hand (they should be half a centimetre thick) and cut them with a small glass (or with special biscuit cutters with various decorations, *see photos on the page*).

Place the biscuits on a baking tray lined with baking paper (or greased and floured) and bake for 10-15 minutes at 180° C.

When they are golden brown, remove the baking tray from the oven, let it cool for a few minutes then lay the biscuits on a grid and let them rest until completely cooled.

They can be stored for up to 6 months in an iron box.

(The photos of the biscuits are by Liana Marabini)