

Chiacchiere al forno

Ingredients:

- * 125 g Farina 00
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- * 50 g Zucchero semolato
- * 2 Uova
- * Marsala
- * 1 Limone
- * 1/2 Vaniglia in bacca
- * Lievito di vaniglia
- * Zucchero a velo

Steps:

1. Preheat the oven to 200°C.
2. Place the sifted flour on a flat surface and shape it into a fountain.
3. Add the granulated sugar, grated lemon zest, and then break the eggs in the center and beat them slightly.
4. Combine the softened and diced butter, Marsala, vanilla extract, and baking powder, and mix well.
5. Knead the mixture until it becomes a smooth, homogeneous dough.
6. Wrap the dough in cling film and let it rest for at least 30 minutes.
7. Divide the dough into portions weighing around 100-150 g.
8. Working with one at a time (cover the rest to prevent it from drying out), roll out each portion into a sheet.
9. Using a serrated knife, cut each sheet into rectangles measuring 6 x 10 cm.
10. Make two cuts in the center of each rectangle, using a round cutter.
11. Repeat this process with the remaining dough portions.
12. Line a baking sheet with parchment paper and arrange the cookies leaving space between each.
13. Bake the cookies in the oven for about 10-15 minutes, or until they are golden brown.
14. Remove the cookies from the oven and let them cool slightly.
15. Sprinkle powdered sugar on top and serve.