



Roman Ciambelle al Vino (Wine Cookies)

Ingredients:

- 1/2 cup white wine
- 1/2 cup sugar
- 1/3 cup oil (I used corn oil)
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 2 1/4 cups flour
- sugar for coating
- 1/2- 1 teaspoon anise seeds (optional, but very traditional)

Preparation:

Pre-heat oven to 350°F.

In a medium mixing bowl add wine, oil, sugar, salt and baking powder (add anise seeds if using) mix well, gradually add flour, a little at a time, until it all comes together.

Transfer to a slightly floured flat surface and knead lightly approximately 10 times. Dough will be soft, so don't work it too much. Let dough rest for 10 minutes.

Cut off a little dough at a time, roll into a small chubby rope (about 5 inches (13 centimeters long) and bring ends together to form a circle.

Dip both sides in granulated sugar and place on parchment covered cookie sheets, bake for approximately 25-30 minutes, or golden in color. Break one cookie and check if it's fully crisp. If more cooking is necessary, lower to 200°F and keep there to crisp, being careful not to over brown them.

Remove and allow to cool. They keep for weeks in an airtight container.