



Ossi di Morti Cookies (Bones of the Dead)

Ingredients:

- 3 large eggs
- 2 cups confectioners sugar
- 2 cups all purpose flour
- 1 teaspoon baking powder

Instructions

In a large mixing bowl, beat eggs at high speed for 6 minutes. Add confectioners sugar and mix 6 minutes, starting at low speed and gradually increasing to medium speed.

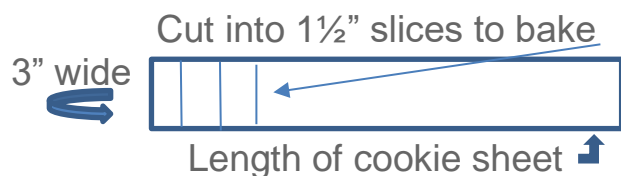
Mix the flour and baking powder together and add $\frac{1}{3}$ at a time to the egg mixture. The batter will look like firm meringue.

On a floured work surface, roll the dough into 4 logs about 3 inches wide by $\frac{1}{2}$ inch thick and almost as long as your cookie sheet.

Cover with a clean towel (not terrycloth) and let it sit at room temperature overnight.

Preheat oven to 350°.

Remove the dough from the cookie sheets and lay on a floured board or surface. Cut into $1\frac{1}{2}$ inch length and lay on the cookie sheet. Bake 20 minutes or until light golden brown. Remove from the pan and allow to cool. They can be stored up to one month in an airtight container.



These cookies can be formed in the shape of bones or other shapes. A slight amount of the sugar will seep out of the bottom and make a darker crunchy part.