



Sicilian “S” Cookies

(Makes about 24 cookies)

Ingredients:

2 cups flour

1 teaspoon baking powder

Pinch of salt

2 eggs

½ cup sugar

⅓ cup olive oil

1 teaspoon white vanilla extract (use regular vanilla extract if you can't find the white one)

1 teaspoon grated lemon zest

Egg Wash

1 egg yolk

1 teaspoon milk

Optional: 2 teaspoons turbinado sugar to sprinkle on the egg wash

Frosting

Option 1: LIMONCELLO ICING

1. 1½ cups of powdered sugar

2. 5 tablespoons of limoncello Liqueur

3. Zest of 1 lemon

Option 2: REGULAR FROSTING

1. 2 cups of powdered sugar

2. Some milk (as needed)

3. ¼ teaspoon vanilla extract

Instructions

Preheat the oven to 350°. Put rack in the middle of the oven. Line a large baking sheet with parchment paper.

In a medium bowl, sift together the flour, baking powder and salt. Set aside.

In a large bowl, whisk the eggs on medium to high speed until they are nice and frothy (about 3-4 minutes).

Slow add the sugar and continue to whisk until well combined and slight thickened – about 2 minutes.

Add the oil, extract and zest. Combine well.

Add the dry ingredients and mix with wooden spoon until well combined.

Dough will be soft. Break off small pieces and roll into a log about 4-5” long.

Move dough to the baking sheet and form into an “S” shape. Do it on the baking sheet; if you try to do it on a counter or board, you will not be able to lift it onto the baking sheet and keep the shape.

Put the cookies about 2” apart on the sheet and brush with egg wash (if using). If you plan to frost the cookies, don’t use the egg wash.

Cook for about 15 minutes until lightly golden brown.

If you form the cookies fairly thick, 15 minutes will be right. If you make the cookies thinner, it may only take 10 minutes. Don’t mix sizes or thicknesses on the same sheet as they will need different amounts of time to cook!

Cool on a rack. Once cool, frost if you did not use the egg wash. Add colored sprinkles to make festive.