



Sicilian Sesame Seed Cookies

Biscotti Regina

Yields About 3 Dozen

INGREDIENTS:

- 7oz. (14 Tbsp.) unsalted butter, room temperature
- ¼ cup canola oil
- 2 Tbsp. grated orange peel
- 1 cup sugar
- 1 large egg
- ½ tsp. vanilla extract
- 4 cups all-purpose flour
- 2 tsp. baking powder
- ¼ tsp. baking soda
- ¼ cup fresh orange juice
- 1/2 cup sesame seeds, lightly toasted
- 1 egg white, beaten with a splash of water (glaze for dipping in toasted sesame seeds or colored sprinkles)



This biscotti Regina is found in every home and pasticceria in Sicily. My Nonna and mother made this lightly sweetened cookie every week, often substituting colored sprinkles for the sesame seeds or adding chocolate chips to the dough before shaping into a ball. Delicious and perfect for dunking in caffè or latte!

INSTRUCTIONS:

1. Mix flour, baking powder and baking soda in a medium sized bowl; set aside.
2. Using an electric mixer, beat butter, oil and orange peel until well blended.
3. Beat in sugar, egg and vanilla extract. Add dry ingredients alternately with orange juice.
4. Refrigerate for 10 minutes or until ready to use.
5. Spoon out a tablespoon of biscotti dough and roll it between the palms of your hands to shape it into a little log or round ball.
6. Dip in beaten egg white mixture and then into sesame seeds or colored sprinkles.
7. Bake on a greased or parchment lined baking sheet at 350 degrees for about 20 minutes or until bottoms start turning lightly browned.
8. Remove to a cooling rack before storing in an air tight container.