



Italian Butter Cookies with Sprinkles

Biscotti al Burro

Yields 50 Cookies

INGREDIENTS:

- 1 cup unsalted butter, European style if possible, room temperature
- $\frac{3}{4}$ cup granulated sugar
- 2 tsp. vanilla extract
- 1 tsp. fresh lemon juice, or almond extract
- 1 large egg
- Pinch of salt
- 2 $\frac{1}{4}$ cups all-purpose flour
- $\frac{1}{2}$ tsp. baking powder
- Colored or chocolate sprinkles

Chocolate Variation

Substitute the dry ingredients above with those listed below and continue as directed.

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{2}$ cup Dutch-processed cocoa powder
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{8}$ tsp. salt.



These are a must on your Italian Biscotti Platter. Everyone has their favorite variation of these easy Italian butter cookies. They can be shaped into various forms and sizes. We love making them with the kids, who enjoy rolling the dough into little balls, and of course covering them in rainbow or chocolate sprinkles. It's also fun piping the dough into rosettes with a star tip or even making little cookie sandwiches filled with chocolate or jam, dipped in chocolate, and yes, covered with sprinkles.

INSTRUCTIONS:

1. Preheat oven to 350 degrees.
2. Place sprinkles in a small bowl, set aside.
3. Cream butter and sugar until light in color, 3-5 minutes.
4. Add egg, vanilla and lemon juice, mix until combined.
5. At low speed, add the dry ingredients and mix until just blended.
6. Roll into 1-inch balls and lightly press into sprinkles to generously cover the top of the cookie.
7. Bake for 8-10 minutes, until the bottoms and edges begin to turn golden brown. Do not overbake.
8. Slide the whole piece of parchment onto a large wire rack and let cookies cool completely.
9. Store in an airtight container.