

## TRADITIONAL ITALIAN ORANGE COOKIES

*Makes 40+ Cookies*

### Ingredients

- 1½ cups all-purpose flour
- 1¾ cups semolina or fine polenta
- ½ cup caster (superfine) sugar
- 100 g (3½ oz) unsalted butter, softened
- 2½ teaspoons grated orange zest
- 2 eggs

### Directions

1. Put the flour, semolina, sugar, butter, orange zest, eggs and a pinch of salt in a food processor and mix until smooth. Chill the mixture in the fridge for 15 minutes.
2. Preheat the oven to 375F. Grease a baking tray and place teaspoonfuls of the mixture on the tray.
3. Lightly moisten your fingers with a little water and press the mixture down to flatten it. Don't use too much water or it will affect the texture of the biscuits. Leave space between the biscuits as the biscuits will expand during cooking.
4. Bake for about 15 minutes, or until the edge of the biscuit is dark golden brown.
5. Remove from the oven, scoop off the tray with a spatula and cool on a wire rack.

