



Pan di Stelle-Italian cookies

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Ingredients

500 gr. all-purpose flour
2 tbsp honey
30 gr. dark chocolate, melted
30 gr. unsweetened cocoa powder
1 egg
90 gr. margarine
300 gr. confectioners' sugar
40 ml. milk
20 gr. hazelnuts
1 tsp baking powder
a pinch of salt
30 gr. confectioners' sugar

Instructions

Pan di Stelle - Star cookies: These are very popular breakfast cookies in Italy. Italians never cook for breakfast - no pancakes or eggs... They eat cookies with a cup of milk-coffee.

Preheat the oven to 400°F: Grease a baking sheets, set aside.

Pour the hazelnuts with 3 tbsp confectioners' sugar into the food processor and process to reduce into a flour mixture. Pour into a small bowl. In the blender beat the margarine with the rest of the confectioners' sugar until fluffy. Add the egg yolk, the milk, the honey and the melted chocolate. In a large mixing bowl combine the flour with the baking powder, the cocoa power, the salt and the hazelnut flour. Stir to combine. Make a well in the center and add the margarine mixture. Stir well with the wooden spoon, then start to work the dough with your hands. Roll dough onto a lightly floured surface

into a 1/2 inch thin rectangle. Cut the cookies with a round cookie cutter. Pour cookies onto the greased baking sheets. Beat the egg white with 30 gr. confectioners' sugar until very stiff. Pour into a "sach a poche" and draw a little stars onto the cookies. Sprinkle with some extra white sugar. Bake into the preheated oven about 20 minutes.