

Limoni Dolci

Sweet Lemons

INGREDIENTS

- 4 cups 00 flour (500 gr)
- 3/4 cup sugar (150 gr)
- 1 extra large egg
- 1 stick butter (1/4 lb), softened (100 gr)
- 2/3 cup milk (150 gr)
- 1 tsp vanilla
- 1/2 tsp lemon extract
- 2 tsp baking powder
- Zest from one lemon
- 3 drops yellow gel food coloring
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- For decorating:
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- Lemon filling (solid marmalade or pie filling) to taste
- The juice from one lemon, strained of seeds and pulp
- 1/3 cup water
- 2 TBSPs sugar
- 2 drops yellow gel food coloring
- Additional granulated sugar to coat the pastries



DIRECTIONS

- Line two baking sheets with parchment paper and set aside.
- Preheat oven to 375F.
- Place all the items listed under "ingredients" (NOT the ones for decorating!) in the bowl of a stand mixer.
- Using the dough hook, mix everything until a playable dough forms.
- Dough should not be sticky.
- Place dough on a clean surface sprinkled with flour.
- Knead for a couple of minutes until smooth.
- Divide dough into 2 1/2 Oz pieces.
- You should have 16 pieces.
- Flatten each piece in the palm of your hand and place a small amount of lemon marmalade (1/2 tsp) in the center.
- Fold in half and gently seal the seams.

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DIRECTIONS (CONT.)

- Place pastry, seam side down, on one of the cookie sheets and shape it like a lemon by pinching both ends and rounding the center.
- Repeat until first baking sheet is full.
- Note: do not overcrowd pan! I placed 8 pastries on each pan.
- Bake the first batch for 20 minutes in the preheated oven.
- Pastries should be golden brown.
- Remove and bake second batch.
- Completely cool the pastries.
- Meanwhile, make a "bath" in a small bowl with the lemon juice, water, sugar and yellow food coloring and stir well.
- Place additional granulated sugar in another small bowl.
- Dip each pastry quickly in the lemon bath, making sure to dip all sides.
- Place dipped pastry in the granulated sugar and roll it in it until covered on all sides.
- Place finished pastries on a platter and decorate with a few bay leaves.



Limoni Dolci continued...

NONNA'S TIPS

- Make sure to read entire recipe and tips before making pastries. It will help you understand the steps better and plan accordingly.
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- This recipe makes large lemon pastries but, if you want smaller ones, use less dough. Either way, do not overfill with marmalade or it will leak out! A lemon filling that is not runny works best.
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- When you're shaping the pastries, try not to flatten tops. After filling each pastry and sealing the seams, try to achieve an oval shaped dough ball. Pinch ends to mimic a lemon but keep middle plump.