

Anginettes

A reader's recipe – Meg Pucino shares her grandmother Natalie Debiase's recipe

Quilt and Café

May 13, 2020

Ingredients

1/2 cup shortening

1 stick butter, softened

1 1/4 cup granulated sugar

4 eggs

1 cup orange juice

1 Tbsp. orange zest

2 Tbsp. lemon juice

Zest of one lemon

6 cups all-purpose flour

6 tsp. baking powder

1 tsp. baking soda

Icing

2 cups confectioner's sugar

6 tsp. lemon juice

2 Tbsp. butter, melted

Method

In the bowl of a mixer, beat shortening and butter until fluffy. Add the sugar, mix well and then add the eggs one at a time, blending well after each addition. Add the juices and zests and combine well. In a medium bowl combine the flour, baking powder and soda. Add the dry ingredients a cup at a time to the mixing bowl and "beat until you can't anymore" (Nonni's words). Cover and refrigerate for several hours or overnight.

Preheat your oven to 375 degrees. On a greased cookie sheet place a rounded ball approximately a tablespoon in size 2 inches apart. Nonni's recipe reads to roll a piece of dough into a 3 inch rope and twist the two ends over the middle. I opted for the quicker ball version because my dough was a little sticky to work with. Bake until very lightly browned for about 15 minutes. Let cool before icing.

To make the icing combine the confectioner's sugar, lemon juice and melted butter in a bowl. Dip the top of the cookie into the icing. I took the liberty of adding sprinkles. If you like a thicker icing, simply add more confectioner's sugar, thinner, add more juice. Enjoy!