

Easter Love Knots

3 eggs
½ cup unsalted butter, softened or ½ cup canola oil
2 t. lemon or orange extract
1/2 cup granulated sugar
3 cups all-purpose flour
3 t. baking powder
Pinch of salt
Milk if needed
Confectioner's sugar and milk for glaze

Instructions

- 🕒 Preheat oven to 350°F.
- 🕒 Mix flour, baking powder and salt in a bowl and set aside.
- 🕒 In a large mixer bowl, cream butter and sugar. Then add eggs and lemon extract.
Or
- 🕒 If using oil, mix eggs, oil, sugar and extract on medium speed until blended.
- 🕒 Reduce mixer speed and gradually add flour, baking powder and salt.
- 🕒 Dough should be soft like elastic. If too dry add a little milk.
- 🕒 Turn dough out onto a work surface and allow to rest for 15 minutes.
- 🕒 Shape pieces of dough into a cigar shape about 4 to 5 inches and then loop the dough into a knot.
- 🕒 Place on parchment paper or silicone lined baking sheet.
- 🕒 Bake 12 to 15 minutes or until the bottoms are golden.
- 🕒 Remove from baking sheet and allow to cool completely.

Confectioner's Glaze

Mix 2-1/2 cups confectioner's sugar, ½ t. lemon extract and enough milk so glaze has a semi-runny consistency. Color with pastels for spring.

With a contented stomach, your heart is forgiving; with an empty stomach, you forgive nothing."



Sicilian Proverb
Email: ritasitaliantable@zoominternet.net
Website: www.ritaventurino.com