

# BISCOTTONI DA LATTE (MILK-DUNKING COOKIES)

## Cooking Time

- **Preparation Time:** 15 minutes
  - **Cooking Time:** 20 minutes
  - **Total Time:** 35 minutes
  - **Difficulty:** Low
  - **Yields:** 16 cookies
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## Ingredients

- 1 large egg
  - 2/3 cup granulated sugar
  - 1/3 cup neutral seed oil (like sunflower or canola)
  - 2 1/2 cups all-purpose flour (unbleached preferred)
  - 1 1/2 teaspoons baking ammonia (*or 1 tsp baking powder as substitute*)
  - 2 1/2 tablespoons milk
  - 1 teaspoon vanilla extract (*or 1 packet of vanillin*)
  - Granulated sugar (for rolling cookies)
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## Method

1. In a large bowl, whisk together the **egg** and **sugar** until smooth.
2. Stir in the **seed oil**, then the **milk**, mixing well.
3. Add in **baking ammonia** (or baking powder) and **vanilla extract**.
4. Gradually add **flour**, mixing first with a whisk or fork, then kneading by hand until a soft, pliable dough forms.
5. Transfer to a floured surface and knead until smooth. No need to add extra flour — the dough should be soft but not sticky.
6. Shape dough into a log and cut into 25g-sized chunks (roughly 1 1/2 tablespoons each).
7. Roll each cookie in **granulated sugar** to coat the outside completely.
8. Place cookies on a parchment-lined baking sheet.
9. Bake in a **preheated oven at 350°F (180°C)** for about **20 minutes**. For smaller cookies, check at 10–15 minutes.
10. Let cool completely before serving or storing.

