



# FAVE DEI MORTI

👤 Basic level

TYPICAL ITALIAN AUTUMN BISCUITS

## FINAL COMPOSITION

Combine all the ingredients until you get a homogeneous dough.  
Shape the dough into 2-cm diameter ropes and roll them into sugar.  
Cut into small discs, cover with sugar again and place them onto parchment paper sheets.  
Bake at 220-230°C the biscuits turn light golden-brown.