

## **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.