

BISCOITOS (Portuguese Biscuits)

Ingredients;

- 8 tbsp unsalted butter
- 3/4 cup granulated sugar
- 2 1/2 cups flour
- 1 tsp baking powder
- 3 large eggs
- 4 tbsp whole milk
- 1/2 tsp salt
- 1 tsp vanilla
- 1/2 tsp lemon zest/or extract

Instructions;

- 350 degree oven
- Line baking sheet with parchment paper and lightly flour
- In bowl of mixer, add butter & sugar... cream together
- Whisk flour salt, and baking powder. Set aside. Add eggs, extracts? & milk & mix to combine.
- On low speed, slowly add dry ingredients to wet ones.
- Remove dough from stand mixer & knead on floured surface (to play dough consistency)
- Using 1 tbsp sized dough balls on floured surface... roll to create 5 inch snake.
- Bring ends together to form ring.
- Place 1 inch apart on baking sheet.
- Bake 18 to 20 minutes
- Cool 10 min. before removing from sheet.
- Can store up to 2 weeks airtight container.