

# Sicilian 'Bones of the Dead' Biscuits

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*These sweet biscuits are an Italian tradition, with a crispy and crunchy outer shell whilst being moist and cake-like on the inside. They take a day to make as you have to leave them to rise, so make sure to plan ahead!*

## Ingredients:

250g plain flour  
250g icing sugar  
3 eggs  
2 dstsp. baking powder  
1 dstsp. vanilla extract  
1 tbsp. ground cloves

## Directions:

1. Sieve the flour and icing sugar into a large bowl. Stir in the baking powder and cloves, then beat in the eggs one at a time.
2. Stir in the vanilla extract and then roll the dough into 2cm balls.
3. Place the balls on a greased baking tray and cover with a tea towel. Leave overnight to rise and spread.
4. Cook in a 160C oven for 10 - 15 minutes until browned.
5. Leave to cool completely before serving.

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