



Cook & Talk Ricette: Le fave dei morti (le ossa dei morti) Dead man's bones

Ingredients:

225 g flour
1 beaten egg
50g of sugar
200g of flour
100ml rum or brandy
50g butter
15g of "lievito vanigliato
per dolci Pane degli Angeli" (baking powder)



beaten egg for wash

Method:

- 1) Preheat the oven to 180oC/350oF/gas mark 4
 - 2) Cream the butter with the sugar until smooth
 - 3) Add the egg and continue beating until this is completely amalgamated into the butter
 - 4) Gradually sift in the flour and baking powder - work it to a stiff dough
 - 5) Slowly add the alcohol and just enough cold water to make a pliable dough
 - 6) Roll out on a floured pastry board to the thickness of about 1cm (1/4 inch)
 - 7) Break off small pieces and mould into shapes like large butter beans
 - 8) Brush each one lightly with a little beaten egg
 - 9) Bake in the oven for about 15 minutes or until golden brown
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