

Maria's Cellipieni Recipe (small batch)

Dough

1/2 cup of white wine

3/4 cup of vegetable oil

2 1/2 cups of all-purpose flour

Method:

- Whisk the first two ingredients together well until they are all blended.
- Add all purpose flour, a handful at a time, and whisk into the liquid until it is absorbed into a soft dough.
- Transfer the dough to the counter top and knead it, adding flour until it's firm enough to handle.
- Roll out small batches of dough with a rolling pin into a thin rectangular shape.
- Add a small teaspoon of jam (horizontally), spaced out evenly about 1 1/2 inches from each other.
- Separate them with a sharp knife.
- Fold each one over carefully (don't flip it, but accompany it gently with your hand).
- Press around the jam firmly, making sure that there are no air bubbles
- Cut across the arc with a sharp knife to form a crescent shape and join both ends firmly to close into a circle.
- Bake at 350 degrees until they're done! (Mom's words) approximately 12-15 minutes.
- After they're baked, dip them in sugar while they're still warm.

Grape jam filling:

1 jar of grape jam

20 grams of grated chocolate

1 tbs. each of cocoa, lemon and cinnamon

3 crumbled amaretti (almond) cookies

Mix all of these ingredients together and use to fill the pastry

