2025 version of Basic Dough

Description

Mom had always made this cookie with it various fillings. Her original doesn't melt the 'margaring'. She turned to that as she aged and the dough became difficult for her to handle.

I switched from crisco to butter and didn't melt it. It makes more of a pastry type dough and I think it rolls and cuts breadth fully!

The ingredients below are for about 1/2 the recipe she used to make.

Summary

Yield: 4
Source: Margaret Muoio
Prep Time: 15 minutes
Category: Cookies & Bars
Cuisine: Italian

Ingredients

- 1/2 lb Butter (sticks)

Instructions

In the bowl of the KitchenAid with the paddle attachment:

Cream butter and sugar

Add Orange Juice and Rind

Add Milk

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Add flour and baking powder

Add eggs, one at a time

Switch to the dough hook and knead till the dough forms