

These little cuties are great to serve at a party or potluck but be careful -- they're addictive and you'll definitely want more than one!

Cassatelle Alla Siciliana - Sicilian Cream Tartlets

Dough:

- 1 lb. flour
- 1 egg
- 4 tbs. tepid water
- 2 tbs. sugar
- 2 tbs. claret
- 3 tbs. shortening
- 1 tsp. vanilla
- 2 tsp. baking powder
- Pinch of salt

Dissolve sugar in tepid water. Mix all other ingredients except claret. Add water slowly. Knead well. While dough is stiff, gradually add wine. Continue kneading until dough can be rolled out easily. Place in bowl. Set aside in cool place for 30 minutes.

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In the meantime, prepare this cream filling:

- 1 lb. ricotta
- 1 square bitter chocolate, chopped
- 1 tbs. chopped citron
- 1 tsp. almond flavour



Bake at the correct temperature. To double-check the temperature, use an oven thermometer.

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Graduation Tiger Treat Mug



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- 4 tbs. sugar
- 2 tbs. grated orange rind
- 1 tsp. grated lemon rind
- 1 pt. peanut oil

Blend all ingredients, except peanut oil, thoroughly until custard like consistency is obtained. If too dry, add a little milk and continue blending. Place in bowl. Set in refrigerator until used.

Cut dough into 3 sections. Roll out on lightly floured board until very thin. Cut dough into disks about 3 inches in diameter. Fry in very deep hot oil 1 minute or until golden brown on both sides. Drain on brown paper. Set aside to cool.

When disks are cold, put one in palm of hand and spread with a tablespoon of cream filling; top with another disk. This forms the tartlet. Repeat until all are used. Sprinkle with powdered sugar.

Makes about 2 dozen. A real treat for the holidays.