

Biscotti di Regina

Cleo Coyle's version of Italian "Queen's Cookies"

Text and Photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

These rustic Italian cookies are light, sophisticated treats with a nutty, slightly sweet flavor. Like coffeehouse biscotti, they are made for the glories of dunking, which is why they're a delicious breakfast treat with coffee and a unique addition to afternoon tea. Italian families sometimes serve them before dinner as an appetizer with cheese and wine, or as part of a dessert tray with chocolates, coffee, and liqueurs (like [these](#)). This recipe is my adaptation of one my family used—and a close version of the one we published in our 5th Coffeehouse Mystery: [Decaffeinated Corpse](#). While the brown sugar is not traditional, I think it brings nice complexity to the cookie's flavor. Also note that dipping an overly delicate butter cookie into a beverage would crumble it. That's why I knead the sticky dough with flour, intentionally developing the gluten, which gives a slightly more biscotti-like crunch. Don't forget that dunking your "Queen's Cookies" is part of the Italian gastronomic experience. So take a little Rome into your home, and eat like a queen with my version of *Biscotti Di Regina*.

Makes 2 dozen cookies

Ingredients:

- 2 cups flour
- 2 teaspoons baking powder
- ¼ teaspoon table salt (or finely ground sea salt)
- ½ cup (1 stick) unsalted butter, softened
- ¼ cup white, granulated sugar
- ¼ cup dark (or light) brown sugar
- 2 large eggs 2 teaspoons pure vanilla extract
- ½ cup whole milk
- ¾ cup raw or toasted sesame seeds



Photo by Cleo Coyle



~ Cleo Coyle, author of [The Coffeehouse Mysteries](#)

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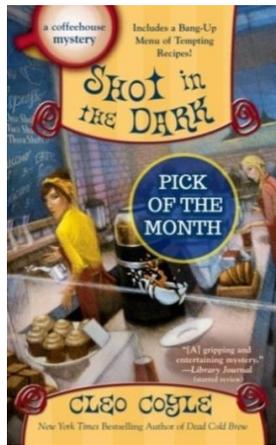
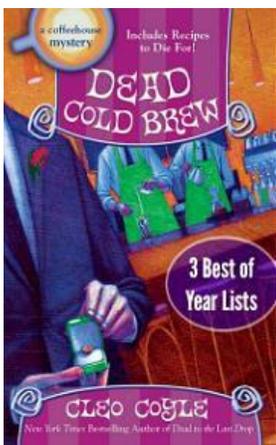
Step 1 – Make the dough: First preheat oven to 350° F. and prep a cookie sheet by covering with parchment paper or lightly greasing. Whisk together flour, baking powder, and salt in a small bowl and set aside. In a larger bowl, cream the butter, white sugar, and brown sugar. Next add the eggs and vanilla and blend well with an electric mixer. Gradually add the dry ingredients to the wet ingredients, blending into a sticky dough.

Step 2 – Lightly knead the dough: Turn out the dough onto a floured flat surface. With floured hands, knead lightly until the dough is smooth but pliable (like Play-Doh).

Step 3 – Form the logs: Using your hands, break off small pieces of dough. Shape each into a walnut-sized ball about 1-inch in diameter. Roll balls lightly between your palms to form little logs about 2-inches long (see my photos). Once all logs are formed, move to the next step.

Step 4 – Finish and bake: Place the milk in one bowl, the sesame seeds in another. Roll each log first in milk, then in the sesame seeds. (Use separate hands for each task.) Coat each cookie well with seeds. Place the seeded cookies on the cookie sheet, leaving room for rising. Bake in a 350 F. oven for 20 to 22 minutes. Allow to cool on a rack before serving with coffee, tea, or wine, and...

Dunk with joy! –Cleo



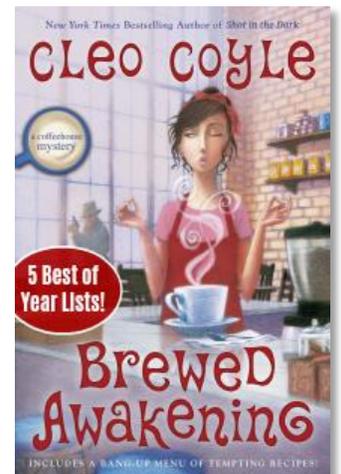
The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at

www.CoffeehouseMystery.com

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