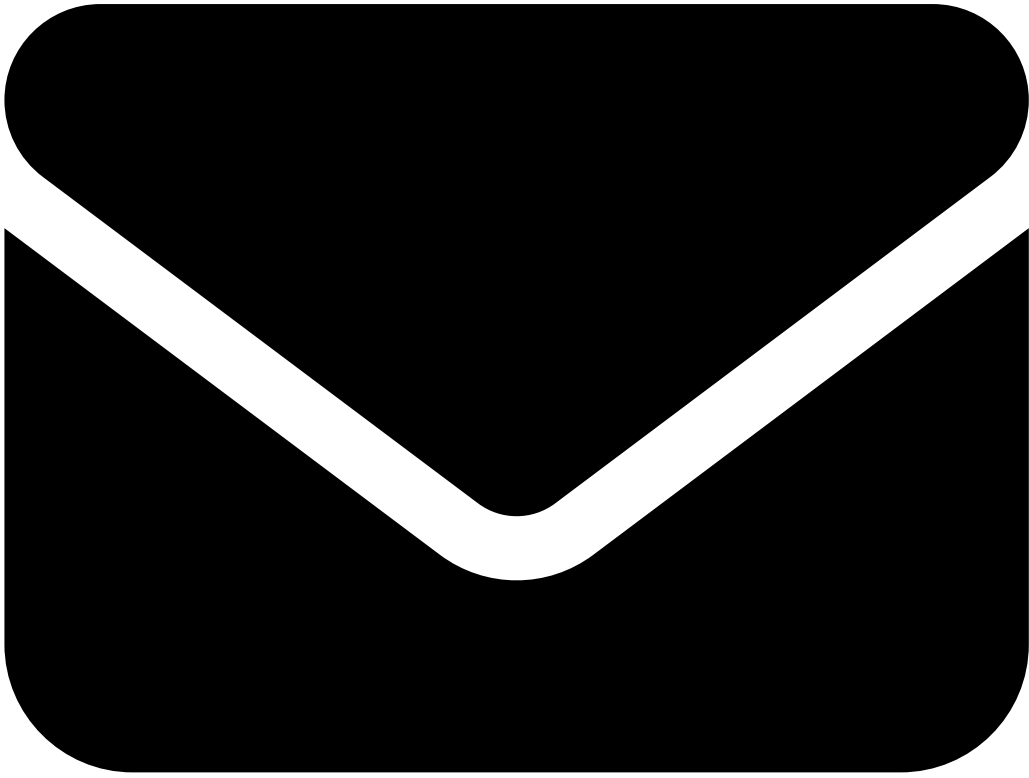


Biscotti da Colazione (Italian Breakfast Cookies)

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There's nothing more comforting than a simple Italian **colazione** – a warm drink and a cookie made for dunking. These *biscotti da colazione* are exactly that: lightly sweet, soft yet sturdy, and kissed with lemon. They're the kind of cookies you'd find on a Nonna's kitchen table, ready to be dipped into cappuccino or a glass of warm milk.

Unlike overly sweet bakery cookies, these are meant to be simple and everyday. Rustic, unfussy, and absolutely perfect for slow mornings.

**Things to know about this
Biscotti da Colazione (Italian**

Breakfast Cookies)

- The dough should be soft but not sticky – add a little flour if needed.
 - Don't overbake; these should stay tender inside.
 - The glaze is optional but adds a classic bakery-style finish.
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How to Serve

Traditionally enjoyed at breakfast, these cookies are best:

- Dunked in cappuccino
- Dipped into espresso
- Served with warm milk

This is true Italian *inzuppo* – simple, comforting, and meant to be savored slowly.

Storage

- Store in an airtight container at room temperature for up to 5 days
 - Freeze for up to 2 months and thaw at room temp
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Final Thoughts

These **biscotti da colazione** are a reminder that Italian baking doesn't need to be complicated to be beautiful. With just a handful of ingredients, you get a cookie that feels nostalgic, comforting, and deeply rooted in tradition.

If you loved this recipe, be sure to check out my other Italian baking favorites like these

Traditional Italian S cookies

Italian braided lemon cookies

Or my personal favorite Italian almond cantucci cookies.

Biscotti da Colazione (Italian Breakfast Cookies)



Soft and lightly sweet, these *Biscotti da Colazione* are classic Italian breakfast cookies made for dunking in coffee or milk. Easy, authentic, and perfect for everyday baking.

- 3 cups all purpose flour
- 1 cup sugar
- 2 tsp Baking powder
- 2 large eggs
- 1/2 cup milk
- 1/2 cup neutral oil or light olive oil
- 1 Tbsp. vanilla extract
- 1 Tbsp. lemon zest (use the zest and juice from 1 lemon)
- 1 Tbsp. lemon juice
- pinch of salt
- 1 cup powder sugar (for optional glaze)
- 1 -2 Tbsp. milk or lemon juice (for optional glaze)

1. **Preheat oven** to 350°F (175°C) and line a baking sheet with parchment.
2. **Whisk eggs and sugar** until light, then mix in milk, oil, vanilla, and lemon zest.
3. **Combine dry ingredients** and add to the wet mixture to form a soft dough.
4. Move the dough to a lightly floured surface and knead the dough to a smooth consistency
5. **Shape the dough** by scooping about 2 tablespoons at a time and rolling into logs or ovals, about **2 inches long and 1 inch thick**. Keep them slightly rustic – they shouldn't be perfectly smooth. Place on the baking sheet with a little space between each. then **lightly sprinkle the tops with granulated sugar** for a classic bakery-style finish.
6. **Bake 12 -15 minutes** these cookies bake pale for added

color broil for a few minute, Keep a close eye they can
over brown quickly

Dessert

Italian

Italian, cookie, breakfast