



Italian Christmas Cookies



Introduction

The Christmas season is a time for celebration and delight, and what better way to embrace the festive spirit than with traditional Italian Christmas cookies? Known for their vibrant flavors and delightful textures, these cookies are perfect for sharing with family and friends. Whether you prefer the classic flavor of almond or the sweetness of ricotta, Italian Christmas cookies offer a unique taste of holiday traditions.

Detailed Ingredients with measures

Sugar: 1 cup

Butter: 1/2 cup (softened)

Eggs: 2 large

Almond extract: 1 teaspoon Vanilla extract: 1 teaspoon

Flour: 3 cups

Baking powder: 2 teaspoons Powdered sugar: for dusting Sprinkles: for decoration

Chopped nuts: 1/2 cup (optional)

Prep Time

The prep time for these delightful cookies is approximately 30 minutes. This includes measuring the ingredients, mixing the dough, and preparing any additional decorations you may want to use.



Cook Time, Total Time, Yield

Cook time for the cookies is around 12-15 minutes, depending on your oven. The total time from start to finish, including prep and cooking, is roughly 45 minutes. This recipe yields about 24 cookies, perfect for sharing or enjoying throughout the holiday season.







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Detailed Directions and Instructions Click next page below