



Italian Christmas Cookies

### Introduction

Italian Christmas cookies are a cherished tradition that brings together family and friends



during the festive season. These delightful treats come in various shapes, sizes, and flavors, each carrying the warmth of Italian hospitality. This article will guide you in creating these flavorful cookies that add sweetness to your holiday gatherings.

#### **Detailed Ingredients with measures**

Flour: 3 cups

Granulated Sugar: 1 cup Butter: 1 cup, softened

Eggs: 3 large

Baking Powder: 1 tablespoon Vanilla Extract: 2 teaspoons Almond Extract: 1 teaspoon Powdered Sugar: for dusting

Additional flavors or decorations: to taste

#### **Prep Time**

The preparation time for these Italian Christmas cookies is approximately 20 minutes. This allows you to gather and measure your ingredients, ensuring everything is ready for mixing.

#### Cook Time, Total Time, Yield

Cook Time: 10-12 minutes

Total Time: Approximately 35 minutes (includes prep and cook time)

Yield: About 24 cookies, depending on the size

These Italian Christmas cookies will not only satisfy your sweet tooth but also create memorable moments to cherish with loved ones. Enjoy baking and indulging in this holiday classic!





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## **Detailed Directions and Instructions**



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