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Italian Christmas Cookies

## Introduction

Italian Christmas cookies, known for their delightful flavors and festive charm, are a beloved tradition during the holiday season. These cookies embody the spirit of togetherness and celebration, often shared among family and friends. With their unique shapes, vibrant colors, and a variety of flavors, Italian Christmas cookies make a perfect addition to any holiday cookie platter.

## Detailed Ingredients with measures

Flour - 3 cups  
Sugar - 1 ½ cups  
Butter - 1 cup, softened  
Eggs - 4 large  
Baking powder - 2 teaspoons  
Vanilla extract - 2 teaspoons  
Almond extract - 1 teaspoon  
Powdered sugar - for dusting  
Colored sprinkles - optional, for decoration

## Prep Time

30 minutes

## Cook Time, Total Time, Yield

Cook Time: 12-15 minutes  
Total Time: 45 minutes

Yield: Approximately 3 dozen cookies



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## Detailed Directions and Instructions

### **Preheat the Oven**

Preheat your oven to 350°F (175°C).

### **Prepare Baking Sheets**

Line two baking sheets with parchment paper to prevent sticking.

### **Mix the Dough**

In a mixing bowl, combine the butter and sugar. Cream them together until light and fluffy. Then, add in the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.

### **Add Dry Ingredients**

In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add the dry mixture to the wet ingredients, mixing until just combined.

### **Incorporate the Nuts and Chocolate**

Fold in the chopped nuts and chocolate chips until evenly distributed throughout the dough.

### **Form the Cookies**

Using a tablespoon, drop rounded balls of dough onto the prepared baking sheets, leaving some space between each cookie to allow for spreading.

### **Bake the Cookies**

Place the baking sheets in the preheated oven and bake for 10-12 minutes, or until the edges are lightly golden.

### **Cool the Cookies**

Once baked, remove the cookies from the oven and let them cool on the baking sheets for a few minutes before transferring them to wire racks to cool completely.

### **Decorate the Cookies**

Once cooled, consider decorating the cookies with your choice of icing, sprinkles, or other toppings as desired.

## **Notes**

### **Storage Tips**

Store the cookies in an airtight container at room temperature for up to one week.

### **Freezing Instructions**

These cookies can be frozen. Place them in a single layer in an airtight container, separating layers with parchment paper. They will keep well for up to three months.

### **Variations**

Feel free to customize these cookies by adding your favorite mix-ins such as dried fruits, different nuts, or spices like cinnamon for added flavor.



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**Cook techniques**

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