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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

Click next page below