



Italian Christmas Cookies



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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

Prepare the Dough

In a large bowl, combine butter and sugar, mixing until light and fluffy. Add the egg and vanilla extract, continuing to beat until well integrated. Gradually incorporate the flour, salt, and baking powder, mixing until a smooth dough forms.

Chill the Dough

Once the dough is mixed, wrap it in plastic wrap and refrigerate for at least 1 hour. This will help firm up the dough for easier handling.

See also [BBQ Chicken Crescent Rolls](#)

Preheat the Oven

Preheat your oven to 350°F (175°C) to ensure it reaches the proper temperature while you prepare the cookies.

Shape the Cookies

After chilling, remove the dough from the refrigerator. Roll out the dough on a lightly floured surface to about 1/4 inch thickness. Use cookie cutters to cut out desired shapes and place them on a baking sheet lined with parchment paper.

Bake the Cookies

Bake in the preheated oven for 10 to 12 minutes or until the edges are lightly golden. Keep an eye on them as oven times may vary.

Cool the Cookies

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

Decorate the Cookies

Once the cookies are completely cool, decorate them using icing, sprinkles, or any other preferred toppings.

Notes**Customization Options**

Feel free to customize the shapes and decorations of the cookies to fit your holiday theme.

Storage Suggestions

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

Additional Flavor Options

Consider adding lemon zest or almond extract for a different flavor profile in the dough.



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Cook techniques

Chilling the Dough

Chilling the dough before baking helps to firm it up, making it easier to handle and preventing cookies from spreading too much in the oven.

Rolling and Cutting

Ensure you dust the surface with flour to prevent sticking while rolling the dough. Use cookie cutters for various shapes and a consistent thickness for even baking.

See also [Salted Caramel Cookies](#)

Baking at the Right Temperature

Baking the cookies at the appropriate temperature is crucial for achieving the perfect texture. Follow the recommended temperature closely for best results.

Cooling the Cookies

Allow the cookies to cool on a wire rack after baking. This helps them set and prevents them from becoming soggy.

Storing the Cookies

Store the baked cookies in an airtight container to maintain freshness and prevent them from drying out.

FAQ

Can I freeze the cookie dough?

Yes, you can freeze the cookie dough for later use. Just wrap it tightly in plastic wrap before freezing.

How long do these cookies stay fresh?

When stored in an airtight container, these cookies can stay fresh for about 1 to 2 weeks.

Can I add different flavors to the cookies?

Absolutely! You can incorporate extracts like almond or lemon, or add spices such as cinnamon for extra flavor.

What can I use instead of flour for gluten-free cookies?

You can use gluten-free flour blends available in stores or try almond flour as a substitute for traditional flour.

Are these cookies suitable for decorating?

Yes, these cookies can be decorated with icing, sprinkles, or other toppings to enhance their festive appearance.



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Conclusion

Indulging in Italian Christmas cookies brings a delightful taste of tradition and festivity. These cookies, with their rich flavors and varied textures, are a perfect addition to your holiday celebrations. Whether you enjoy them with family or share them with friends, their unique recipes and styles add warmth to the season. Embrace these sweet treats and make them a cherished part of your holiday festivities.

See also [Fruit Sponge Cake](#)

More recipes suggestions and combination

Classic Italian Biscotti

Enjoy the crunchy texture and nutty flavor of these twice-baked cookies, perfect for dipping in coffee or tea.

Lemon Ricotta Cookies

Light and fluffy, these cookies balance the richness of ricotta cheese with a bright lemon glaze.

Pizzelle Cookies

These delicate, waffle-like cookies can be flavored with anise or vanilla and are ideal for making ice cream sandwiches.

Chocolate-Filled Pastry Cookies

Rich chocolate filling wrapped in flaky pastry makes for an indulgent holiday treat.

Almond Cantuccini

These almond cookies are a traditional Tuscan treat, crunchy and perfect for soaking in sweet wine.

Ricciarelli Cookies

Soft almond marzipan cookies that melt in your mouth, often dusted with powdered sugar for a festive touch.

Struffoli

Tiny fried dough balls drizzled with honey and sprinkled with colorful sprinkles, adding a touch of joy to any dessert table.



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