



Italian Christmas Cookies



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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

Step 1: Prepare the Dough

In a large mixing bowl, combine 3 cups of all-purpose flour, 1 cup of granulated sugar, and 1 teaspoon of baking powder. Mix these dry ingredients thoroughly.

Step 2: Incorporate Butter

Add 1 cup of softened unsalted butter to the dry mixture. Use a pastry cutter or your fingertips to blend until the mixture resembles coarse crumbs.

Step 3: Add Eggs and Flavorings

In a separate bowl, whisk together 2 large eggs, 1 teaspoon of vanilla extract, and 1 teaspoon of almond extract. Pour this mixture into the flour mixture and stir until just combined.

See also [Oven-Fried Chicken Thighs and Drumsticks](#)

Step 4: Chill the Dough

Cover the dough with plastic wrap and refrigerate for at least one hour. This helps to firm up the dough, making it easier to roll out.

Step 5: Preheat the Oven

Preheat your oven to 350°F (175°C). Line baking sheets with parchment paper to prevent sticking.

Step 6: Roll and Cut the Cookies

On a lightly floured surface, roll out the chilled dough to about 1/4 inch thickness. Use cookie cutters to cut out shapes and place them on the prepared baking sheets.

Step 7: Bake the Cookies

Bake the cookies in the preheated oven for 8-10 minutes, or until the edges are lightly golden. Keep an eye on them to avoid overbaking.

Step 8: Cool the Cookies

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

Step 9: Decorate the Cookies

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

Notes

Note 1: Dough Consistency

If the dough is too soft and sticky, you can add a little more flour until it reaches the right consistency for rolling.

Note 2: Storage

Store the baked cookies in an airtight container at room temperature for up to a week. They can also be frozen for longer storage.

Note 3: Variations

Feel free to experiment with different extracts or add-ins such as chocolate chips, dried fruit, or nuts to customize your cookies.



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Cook techniques

Preparing the Dough

Use the creaming method to combine butter and sugar until light and fluffy, adding eggs one at a time to ensure a fully combined mixture. Gradually incorporate dry ingredients to form a smooth dough.

See also [Cherry Cheesecake Bars](#)

Rolling and Cutting

Roll out the dough on a floured surface to your desired thickness. Use cookie cutters to create festive shapes, ensuring that the edges are clean for even baking.

Baking

Preheat the oven to the specified temperature and bake the cookies until lightly golden. Keep an eye on them to avoid overbaking for a perfect texture.

Decorating

Let the cookies cool completely before applying royal icing or fondant. Use piping bags for detailed work and ensure decorations are evenly distributed for visual appeal.

Storing

Store the baked cookies in an airtight container at room temperature. For long-term storage, consider freezing the cookies without icing.

FAQ

Can I use different types of flour for these cookies?

Yes, but using all-purpose flour is recommended for optimal texture and structure.

How long do these cookies last?

When stored properly, they can last up to a week at room temperature or several months in the freezer.

Can I freeze the cookie dough?

Absolutely! You can freeze the dough for up to three months. Just thaw it in the refrigerator before use.

What can I use for decoration?

You can use royal icing, fondant, edible glitter, or sprinkles to decorate your cookies.

Are these cookies suitable for gift giving?

Yes, these cookies make excellent gifts, especially when packaged in decorative boxes or tins.



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Conclusion

The delightful array of Italian Christmas cookies offers a perfect way to celebrate the festive season. With their rich flavors and diverse textures, these cookies bring warmth and joy to any gathering. Whether you choose to make traditional classics or experiment with modern twists, these recipes are sure to create lasting memories.

See also [Garlic Butter Steak and Scallops Recipe](#)

More recipes suggestions and combination

Pasta Frolla Cookies

Try using a buttery pasta frolla base for a deliciously tender cookie that can be filled with your favorite jams or creams.

Ricciarelli Almond Cookies

These soft, chewy almond cookies are a delightful addition to your Christmas cookie platter, bringing a touch of Sienese tradition.

Cantucci with Vin Santo

Pairing crispy cantucci with a glass of sweet Vin Santo is the perfect way to enhance your festive dessert experience.

Panettone

Incorporate slices of panettone as an alternative treat; its fruity and fluffy texture complements other cookie offerings beautifully.

Biscotti di Regina

Consider making these nut-studded cookies as a perfect crunchy counterpart to your holiday coffee or hot chocolate.

Soft Cinnamon Stars (Zimtsterne)

Add a few chewy cinnamon stars for a spicy touch, which pairs wonderfully with the classic Italian flavors.

Torrone Nougat

Include torrone for a sweet, nutty crunch that offers variety and a different texture amidst the soft and chewy cookies.



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