



Italian Christmas Cookies



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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.

See also [Jerk Fried Chicken](#)

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

Mixing Dough

Combining ingredients until fully incorporated is essential for creating a smooth dough. Use a stand mixer or mix by hand until the mixture is cohesive.

Chilling Dough

After mixing, refrigerate the dough. This helps to firm it up for easier handling and better flavor development.

Rolling Cookies

Roll out the dough to an even thickness to ensure uniform baking. Use flour to prevent sticking during this process.

Cutting Shapes

Use cookie cutters to create desired shapes. Press down firmly and use a straight edge to lift the cut cookies from the dough.

Baking Cookies

Preheat the oven to the specified temperature. Bake until the edges are lightly golden for optimal texture and flavor.

See also [Crispy Parmesan Potatoes](#)

Decorating Cookies

Once cooled, decorate with icing, sprinkles, or dusting sugar to enhance visual appeal and flavor.

FAQ

How can I store the cookies?

Store in an airtight container at room temperature to maintain freshness for up to a week.

Can I freeze the cookies?

Yes, you can freeze baked cookies for up to three months. Make sure they are fully cooled before wrapping them tightly.

What can I substitute for butter?

You can use margarine or a non-dairy spread as a substitute for butter in this recipe.

How can I ensure even baking?

Place cookies on a parchment-lined baking sheet with space between them to allow for even heat distribution.

What decorations are traditionally used?

Traditional decorations include colored icing, powdered sugar dusting, and holiday-themed sprinkles.



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Conclusion

Italian Christmas cookies bring a delightful touch of tradition and flavor to your holiday celebrations. With a variety of textures and tastes, these cookies are a perfect way to indulge while sharing sweet moments with loved ones. Whether you stick to classic recipes or experiment with new combinations, each bite conveys the warmth of the festive season.

More recipes suggestions and combination

Classic Italian Biscotti

Enjoy these crunchy cookies perfect for dipping in coffee or tea, making them an ideal companion for your holiday gatherings.

Ricciarelli di Siena

These soft almond cookies are both elegant and delicious, offering a chewy texture that contrasts beautifully with the crispy outer layer.

Struffoli

Try these delightful honey-drenched fritters, which are traditionally enjoyed during the holidays and are sure to impress your guests.

Buccellati

Explore these filled cookies with a rich, fruity filling that adds a unique sweetness and makes them a memorable addition to any cookie platter.

See also [Mixed Berry Danishes](#)

Pizzelle

These thin, crispy wafers can be flavored with vanilla or anise, providing a delightful crunch and a lovely presentation for any festive table.



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