



Italian Christmas Cookies

Introduction

Italian Christmas cookies, often known as “biscotti” or “biscotti di Natale,” embody the festive spirit of Italy with their delightful flavors and charming shapes. These cookies are not only a staple in Italian households during the holiday season, but they also showcase the rich culinary traditions of the country, combining various flavors and textures that are beloved by many. From rich almond and vanilla notes to chocolatey surprises, these cookies can be enjoyed by everyone during Christmas gatherings, making them a perfect treat for family and friends.

In this article, we will explore the delightful world of Italian Christmas cookies, sharing a detailed recipe that includes traditional ingredients and methods. With a sprinkle of colored glamour in the form of sweet

glaze and sprinkles, these cookies will not only taste amazing but also look beautiful on any holiday dessert platter. So roll up your sleeves, gather your ingredients, and let's get started on making these festive delights!

Detailed Ingredients

For the Cookies:

- 2 $\frac{1}{4}$ cups all-purpose flour
- 1 cup granulated sugar
- $\frac{1}{2}$ cup unsalted butter, softened
- 2 large eggs
- 1 tsp vanilla extract
- 1 tsp almond extract
- 1 tsp baking powder
- $\frac{1}{4}$ tsp salt
- $\frac{1}{4}$ cup milk
- $\frac{1}{2}$ cup chopped nuts (optional)
- $\frac{1}{2}$ cup mini chocolate chips (optional)

For the Glaze:

- 1 cup powdered sugar
- 2-3 tbsp milk
- $\frac{1}{2}$ tsp vanilla extract
- Colored sprinkles (optional)

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 12 minutes

Total Time: 27 minutes

Yield: 24 cookies

Detailed Directions and Instructions

Prepare the Dough

To ensure your cookies turn out perfectly, start by preheating your oven to 350°F (175°C). While your oven is warming up, take a baking sheet and line it with parchment paper. This will prevent the cookies from sticking and make clean-up a breeze.

In a large mixing bowl, cream together $\frac{1}{2}$ cup of softened unsalted butter and 1 cup of granulated sugar until the mixture becomes light and fluffy. This step is crucial, as it helps to incorporate air into the dough, leading to a nice rise during baking. Next, beat in the 2 large eggs one at a time, ensuring each egg is fully mixed in before adding the next. Then, add the 1 tsp of vanilla extract and 1 tsp of almond extract for that beautiful depth of flavor.

See also [Strawberry Lemonade Cake](#)

In a separate bowl, whisk together the $2\frac{1}{4}$ cups of all-purpose flour, 1 tsp of baking powder, and $\frac{1}{4}$ tsp of salt. Gradually incorporate the dry ingredients into the butter and sugar mixture, alternating with $\frac{1}{4}$ cup of milk. It's important to mix until just combined; overmixing can lead to tough cookies. If you wish for an added crunch or texture, fold in $\frac{1}{2}$ cup of chopped nuts or $\frac{1}{2}$ cup of mini chocolate chips at this point.

Shape the Cookies

Once the dough is combined, you'll need to shape your cookies. Use a tablespoon to drop rounded scoops of the dough onto your prepared baking sheet, spacing them about 2 inches apart to allow for spreading. If you're feeling creative, you can roll the dough into small balls or form crescent shapes, giving each cookie its character.

Bake the Cookies

Slide the baking sheet into your preheated oven, baking the cookies for about 10-12 minutes. Keep an eye on them, as you want the edges to be lightly golden but the centers should remain soft. After baking, allow the cookies to cool on the baking sheet for a few minutes, making them easier to transfer. Use a spatula to gently move them to a wire rack to cool completely.

Prepare the Glaze

While your cookies are cooling, it's time to prepare the festive glaze. In a small bowl, whisk together 1 cup of powdered sugar with 2-3 tablespoons of milk and $\frac{1}{2}$ tsp of vanilla extract until the mixture is smooth. The consistency should be thick yet pourable; if it's too thick, simply add a little more milk until it reaches the right texture.

Glaze the Cookies

Once the cookies have completely cooled, take your glaze and drizzle it over the tops of each cookie. This is where you can have some fun! If you'd like to make them even more festive, sprinkle colored sprinkles over the glaze as it sets.

See also [Homemade Bourbon Biscuit](#)

Serve and Enjoy

These delightful Italian Christmas cookies are not only perfect for holiday gatherings but also a wonderful treat to share with loved ones over warm conversations and laughter. They pair beautifully with a cup of coffee or tea and add a lovely touch to any cookie platter during the festive season.

Notes

When making these cookies, consider storing them in an airtight container once they have cooled and dried completely. They will stay fresh for several days, allowing you to enjoy them throughout the holiday season!

Feel free to experiment with flavors by incorporating citrus zest or different types of extracts to create your unique variation. You can also swap out the chopped nuts or mini chocolate chips based on your preferences or dietary restrictions.

Cook techniques

Ensure that your butter is softened but not overly melted for the best cookie texture. This allows for optimal creaming with the sugar. Also, using room-temperature eggs contributes to a smoother batter.

Adjusting the amount of baking powder slightly can lead to a denser or lighter cookie, depending on your preference. Remember, baking is an art and a science, so feel free to experiment!

FAQ

Can I freeze these cookies?

Yes! Once the cookies have completely cooled, you can freeze them in an airtight container or a freezer bag for up to three months. Just make sure to separate layers with parchment paper to prevent sticking.

Can I make the dough ahead of time?

Absolutely! You can prepare the dough in advance and refrigerate it for up to 2 days before shaping and baking. Just let it sit at room temperature for a few minutes before working with it to soften slightly.

How can I make these cookies gluten-free?

You can replace the all-purpose flour with a gluten-free flour blend that is designed for baking. Just ensure that it is a 1:1 replacement to achieve similar results.

See also [Korean Fried Chicken](#)

Can I use different flavors in the glaze?

Yes! You can infuse your glaze with other flavors by swapping out the vanilla extract for almond, lemon, or any other favorite flavoring. Just remember to adjust the amount to maintain balance.

Conclusion

Italian Christmas cookies are a delightful part of the holiday season, bringing warmth, joy, and sweet flavors into our homes. This simple recipe allows you to create a batch of beautiful and delicious cookies that will impress your family and friends. The combination of flavors, textures, and festive decorations makes these cookies a cherished tradition at Christmas time.

As you enjoy baking and sharing these treats, you'll not only be bringing a slice of Italy into your home but also creating memories that will last a lifetime. So gather your loved ones and embark on this festive baking adventure, celebrating the joy of togetherness and the spirit of the holidays.

More recipes suggestions and combination

Classic Italian Biscotti

Consider making classic Italian biscotti next. These twice-baked cookies are perfect for dipping into coffee and can be flavored with nuts and dried fruits.

Pizzelle Cookies

Pizzelle are another Italian favorite, thin and crisp waffle cookies traditionally flavored with anise or vanilla. They are perfect for filling with cream or icing and adding to a cookie platter.

Italian Panettone

If you're feeling adventurous, try baking a traditional Italian panettone. This sweet bread loaf filled with dried fruit is a holiday staple in Italy and sure to impress.

Chocolate and Hazelnut Cookies

For a twist on the original recipe, consider creating chocolate and hazelnut cookies, mixing in roasted hazelnuts and cocoa powder for a rich, indulgent flavor perfect for chocoholics.

Italian Fruit Nut Cake

A rustic Italian fruit nut cake makes an excellent dessert for gatherings. Packed with nuts and dried fruits, this cake is a delightful end to a festive meal.

By experimenting with these recipes, you can expand your Italian Christmas baking repertoire and create an array of delicious treats to celebrate the season!