

10 AUTHENTIC ITALIAN CHRISTMAS COOKIES

1. AMARETTI MORBIDI

Soft Almond Cookies

A timeless Northern Italian Christmas classic.

Ingredients:

- 2 ½ cups almond flour
- 1 cup sugar
- 2 egg whites
- 1 tsp almond extract
- Lemon zest

Instructions:

1. Mix dry ingredients.
2. Add egg whites and extract.
3. Form balls, coat in sugar, bake 20 minutes at 325°F.

2. RICCIARELLI DI SIENA

Tuscan almond cookies.

Ingredients:

- Almond flour, sugars, orange zest, egg whites.

Instructions:

Mix, shape, sugar coat, bake 12–14 minutes.

3. CANTUCCI

Tuscan almond biscotti.

Ingredients:

- Flour, sugar, eggs, almonds.

Instructions:

Mix, form logs, bake twice.

4. MOSTACCIOLI

Chocolate spice cookies.

Ingredients:

- Flour, cocoa, honey, spices.

Instructions:

Knead, cut diamonds, bake 15 minutes.

5. SUSAMIELLI

Neapolitan honey cookies.

Ingredients:

- Flour, honey, almonds, spices.

Instructions:

Shape S, bake.

6. CROCCANTE ALLE MANDORLE

Italian almond brittle.

Ingredients:

- Almonds, sugar, lemon zest.

Instructions:

Caramelize sugar, add almonds, cool and break.

7. TARALLI DOLCI

Soft glazed rings from Abruzzo.

Ingredients:

- Flour, eggs, milk, oil, lemon.

Instructions:

Shape rings, bake, glaze.

8. PIZZICOTTI AL CIOCCOLATO

Chocolate pinch cookies.

Ingredients:

- Flour, cocoa, almonds, milk.

Instructions:

Pinch tops, bake.

9. CAVALLUCCI

Medieval Tuscan spiced cookies.

Ingredients:

- Honey, walnuts, candied fruit.

Instructions:

Mix warm honey with ingredients, bake.

10. OCCHI DI BUE

Italian jam sandwich cookies.

Ingredients:

- Flour, butter, egg yolks, jam.

Instructions:

Cut circles, bake, fill with jam.