

# 10 Italian Christmas Cookies You Must Bake

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*Celebrate the season with these classic Italian cookies that bring warmth, tradition, and a touch of sweetness to your table.*

Christmas in Italy isn't complete without cookies – each bite carries memories, traditions, and a little magic. Over the years, I've shared many of my favorite Italian cookies on the blog, and today I'm rounding up **10 must-bake Italian Christmas cookies** that are perfect for gifting, freezing, or enjoying with a cup of espresso.

### 1. Italian Amaretti cookies

Crispy on the outside, soft and chewy inside, these almond-flavored cookies are a classic. Perfect with coffee or a glass of Vin Santo. . .



## 2. Italian lemon knot cookies

These soft and zesty Italian lemon knot cookies are one of my favorites. Bright with fresh lemon, dipped in a sweet lemon glaze and full of delicious flavor.



### **3. Pizzicati Pinch Cookies**

Jam-filled, tender cookies with a perfect pinch of sweetness. They're fun to make and look adorable on a holiday platter.



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### **4. Chocolate Walnut Holiday Cookies**

Rich, spiced, and studded with walnuts, these cookies are deeply chocolatey and festive – a crowd favorite.



## 5. Lemon Ricotta Cookies

Soft, lightly sweet, and aromatic with lemon zest, these cookies are perfect for a winter morning treat or gift tins.



## 6. Tuscan Bullseye Cookies

Named for their beautiful round design with jam in the center, these cookies are as charming as they are delicious.



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## 7. Italian Almond cantucci Cookies

A simple, classic cookie that's nutty, slightly chewy, and perfect for dipping into coffee or dessert wine.



## 8. Italian Pizzelle cookies

No Italian Holiday is without these crisp, thin, buttery Italian Pizzelle Cookies. Delicate, thin, wafer like these recognizable Italian cookies aren't baked in the oven, they get their shape by pressing the batter between the



hot Pizzella Iron

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## 9. Italian rainbow Christmas cookies

Italian rainbow Christmas cookies, also known as tricolor cookies, are a delicious festive cookie that blends flavor,

color and tradition. These iconic treats, often associated with Italian – American bakeries, are not actually cookies in the traditional sense but rather delicate almond sponge cakes



layered with sweet jam.

## 10. Gluten- free Italian walnut cookies

I didn't think gluten free and Italian cookies could be in the same sentence. Not only are these Italian walnut cookies gluten free, there is no flour or butter in these nutty cookies. [Recipe](#)



## Tips for a Successful Italian Christmas Cookie Season

- **Bake in batches and freeze:** Many Italian cookies freeze beautifully for up to 3 months.
- **Mix flavors and textures:** Include chewy, crisp, nutty,

and chocolatey cookies for variety.

- **Gift with love:** Wrap cookies in parchment and tins for a beautiful homemade present.
- **Start early:** December flies by – freezing cookies allows you to enjoy the month without stress.



