

Angel Wing Cookies (Italian Fried Pastry)

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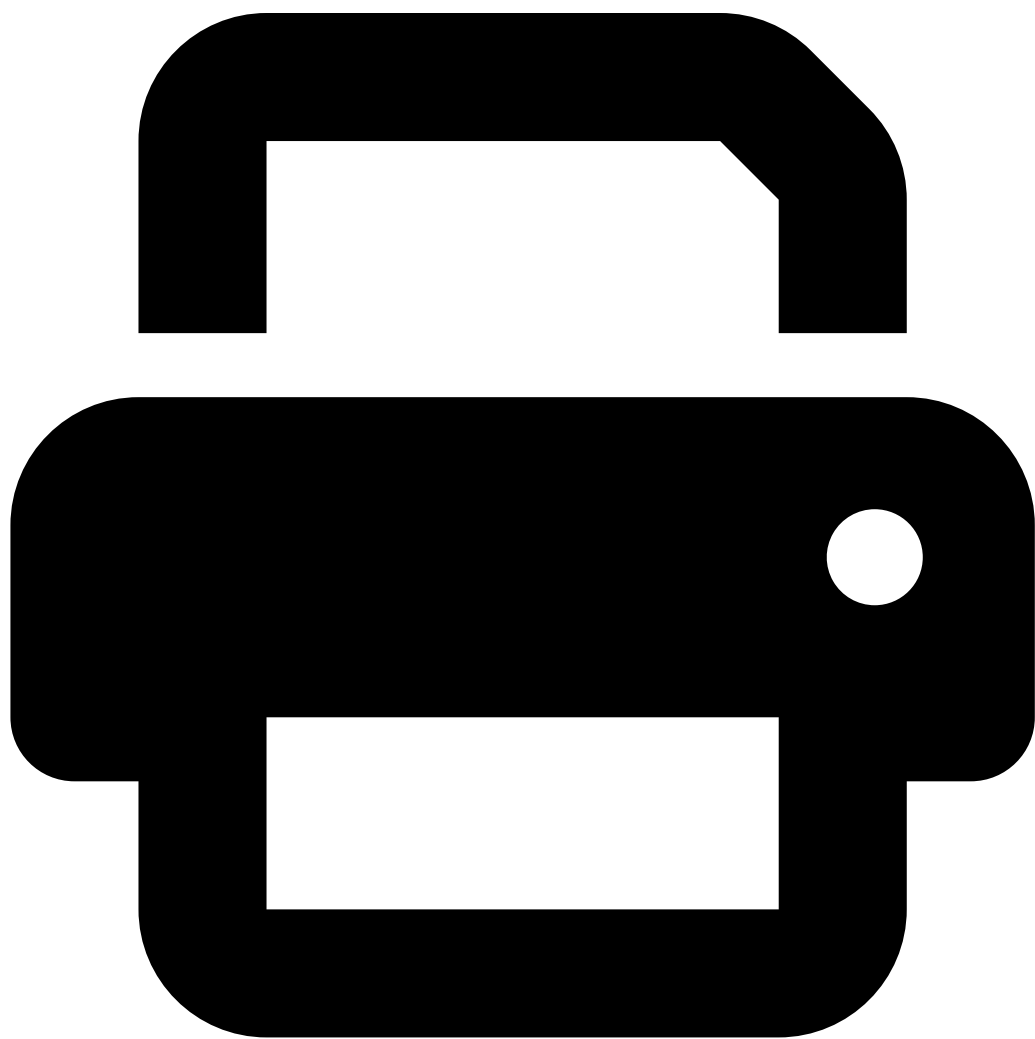
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Angel wing cookies are one of those recipes that show up on Italian tables year after year, especially around Christmas and Easter. Light, crisp, and dusted generously with powdered sugar, they're known by many names—**chiacchiere**, **crostoli**, **frappe**, **bugie**—depending on the region.

This version is made with a **classic Italian pasta frolla-style dough**, rolled paper-thin and fried until delicate and blistered. I like using my **pasta machine** to stretch the dough evenly, but a rolling pin works just as well—as long as you roll it *extra thin*. The thinner the dough, the lighter and crispier the cookies.

Things to know about this Angel Wing Cookies (Italian Fried Pastry)

- These cookies rely on **thin dough**, not sweetness, for their signature light and crisp texture.

- A pasta machine makes it easy to get the dough evenly thin, but a rolling pin works just as well if you take your time.
- The cookies puff and blister quickly in the oil—this is exactly what you want.
- They are best the day they're made but keep well for several days in an airtight container.
- Re-dust with powdered sugar just before serving for the prettiest finish.

Tips for Success

Roll thinner than you think: Thick dough will result in dense cookies. Thin dough gives you that light, shatteringly crisp texture.

Oil temperature matters: Too cool and the cookies absorb oil; too hot and they brown too quickly.

Storage & Freezing

Room Temperature: Store completely cooled angel wing cookies in an airtight container at room temperature for up to **5–7 days**.

Do Not Refrigerate: Refrigeration introduces moisture and will soften the cookies.

Freezing Fried Cookies: These cookies are best enjoyed fresh and **do not freeze well once fried**, as they tend to lose their crisp texture after thawing.

Freezing the Dough: You *can* freeze the raw dough. Wrap it tightly in plastic wrap, then place in a freezer-safe bag for up to **2 months**. Thaw overnight in the refrigerator, then bring to room temperature before rolling and frying.

If you try these angel wing cookies, I'd love to hear about

it. Leave a comment below, rate the recipe, or tag me on Instagram so I can see your cookie tray. Be sure to explore the blog for more classic 10 Italian cookies you must make this holiday , perfect for sharing with family and friends.

Angel Wing Cookies (Italian Fried Pastry)



- 3 cups all-purpose flour
- $\frac{1}{2}$ cup granulated sugar
- 2 tbsp unsalted butter, softened
- 2 large eggs
- $\frac{1}{3}$ cup white wine or grappa
- 1 tsp lemon zest
- 1 tsp vanilla extract
- 1 tsp baking powder
- $\frac{1}{4}$ tsp salt
- Vegetable or neutral oil, for frying
- Powdered sugar, for dusting

1. Make the Dough

In a large bowl, whisk together the flour, sugar, baking powder, and salt. Add the butter and rub it into the flour mixture with your fingertips until it resembles

coarse crumbs.

Add the eggs, lemon zest, and vanilla. Mix until a dough forms, then knead briefly until smooth and supple, about 3–4 minutes. The dough should be firm but not sticky. If it feels dry, add a few drops of water; if sticky, dust lightly with flour.

Form into a disk, wrap tightly, and let rest at room temperature for **30 minutes**.

2. **Roll the Dough**

Divide the dough into 4 pieces, keeping the portions you're not working with covered.

Using a pasta machine:

Flatten one piece slightly and run it through the widest setting. Continue passing it through the machine, reducing the thickness one notch at a time, until you reach **setting 6 or 7** (very thin, almost translucent).

Using a rolling pin:

Roll the dough out on a lightly floured surface until it is **paper-thin**. You should almost be able to see through it.

3. **Cut the Cookies**

Using a fluted pastry wheel, cut the dough into rectangles or diamond shapes, about 2 x 4 inches. Cut a small slit in the center of each piece if desired (traditional but optional).

Place the cut dough on a lightly floured surface and repeat with remaining dough.

4. **Fry**

Heat about 2 inches of oil in a deep skillet or Dutch oven to **350°F (175°C)**.

Fry the cookies in batches, turning once, until puffed and lightly golden, about **30–45 seconds per side**. Do not overcrowd the pan.

Transfer to a paper towel-lined tray to drain.

5. **Finish**

Once completely cool, dust generously with powdered sugar.