

# **Buccellato Siciliano – Traditional Christmas Fig & Nut Pastry Ring**

# **Buccellato Siciliano – Traditional Christmas Fig & Nut Pastry Ring**

Even though I'm from Northern Italy, I've grown to love and appreciate the beautiful traditions of the South—especially thanks to my Sicilian sister-in-law. Every Christmas, she brings a gorgeous **Buccellato Siciliano**, a stunning fig and nut pastry ring that fills the whole house with the aromas of honey, citrus, and warm spices. Watching her make it over the years inspired me to create my own version, honoring her family's recipe while adding a touch of my northern Italian style. This festive pastry is rustic, impressive, and truly one of the most special holiday desserts to come out of Sicily.

## **Things to know about Buccellato Siciliano – Traditional Christmas Fig & Nut Pastry Ring**

Buccellato is truly a *labor of love*—from soaking the figs to chopping the nuts and carefully mixing the sweet, spiced

filling. Rolling out the dough, spreading the filling evenly, and shaping it into the signature ring takes patience, but every step adds to its incredible flavor and charm. This isn't a recipe for rushing—it's a holiday tradition, meant to be savored, shared, and enjoyed with family.

### **How to Cut for the Classic Look:**

Once the ring is shaped and brushed with egg wash, use a sharp paring knife to create the traditional open slits. Start with **long diagonal cuts** evenly spaced around the ring, then add **shorter slashes** in between for a feathered effect. These cuts let the filling peek through during baking and give the Buccellato its iconic rustic, bakery-style appearance. Don't worry about perfection—the charm is in its handmade look.

Making Buccellato is more than just baking; it's a way to bring a little Sicilian holiday magic into your home.

Ready to bring a taste of Sicily to your holiday table? If you make this Buccellato Siciliano, be sure to **leave a comment** and **rate the recipe** – I love hearing how my readers bring these Italian traditions to life!

Share your beautiful pastry with me on Instagram by tagging **@lorianasheacooks** and don't forget to check out my other festive Italian Christmas recipes here:

- 10 Italian Christmas cookies you must make





---

# Buccellato Siciliano Christmas Fig & Nut Pastry Ring

**Serves:** 10–12

**Difficulty:** Medium

**Time:** About 2 hours (including chilling)

## Ingredients

### PASTRY DOUGH

- 3 cups all-purpose flour
- $\frac{1}{2}$  cup sugar
- 1 cup cold unsalted butter, cubed
- 2 large eggs
- 1 teaspoon vanilla extract
- Zest of 1 orange
- Pinch of salt
- 1–2 tablespoons cold water (only if needed)

#### Make the dough:

1. Mix flour + sugar + salt + orange zest.
2. Cut in the cold butter until crumbly.

3. Add eggs + vanilla.

4. Knead just until smooth.

Wrap and chill **30 minutes**.

## **FIG & NUT FILLING**

- **2 cups dried figs**, chopped (soaked in Marsala 20–30 min, drained)
- $\frac{3}{4}$  cup raisins
- 1 cup walnuts, chopped
- 1 cup pistachios, chopped
- $\frac{1}{2}$  cup almonds, chopped
- $\frac{1}{2}$  cup candied orange peel (cedro), chopped
- $\frac{1}{2}$  cup honey
- $\frac{1}{3}$  cup sugar
- Zest of 1 orange
- 1 teaspoon cinnamon
- $\frac{1}{2}$  teaspoon clove
- 2–4 tablespoons Marsala or the soaking liquid (optional, only if the mixture is too thick)

### **Make the filling:**

1. Combine the soaked figs, raisins, nuts, candied orange peel.
2. Add honey, sugar, cinnamon, clove, and orange zest.

3. Pulse a few times in a food processor OR mix by hand for a chunkier filling.
4. Add a spoonful of the Marsala soaking liquid only if you need to loosen it.

Filling should be thick, sticky, and spreadable – not wet.

## **ASSEMBLE**

1. Roll chilled dough into a large rectangle (about  $\frac{1}{4}$ -inch thick).
  2. Spread the filling evenly, leaving a border.
  3. Roll the dough up like a jelly roll.
  4. Form into a ring and pinch ends to seal.
  5. Make small decorative cuts on top (the traditional “Sicilian feathering”).
  6. Brush with egg wash.
- 

## **BAKE**

- **350°F (175°C)**
- **35–45 minutes**, until deeply golden.

## **• DECORATE (OPTIONAL)**

- Warm apricot jam + a splash of water and brush over the top
- Add candied fruit or pistachios

- Dust with powdered sugar