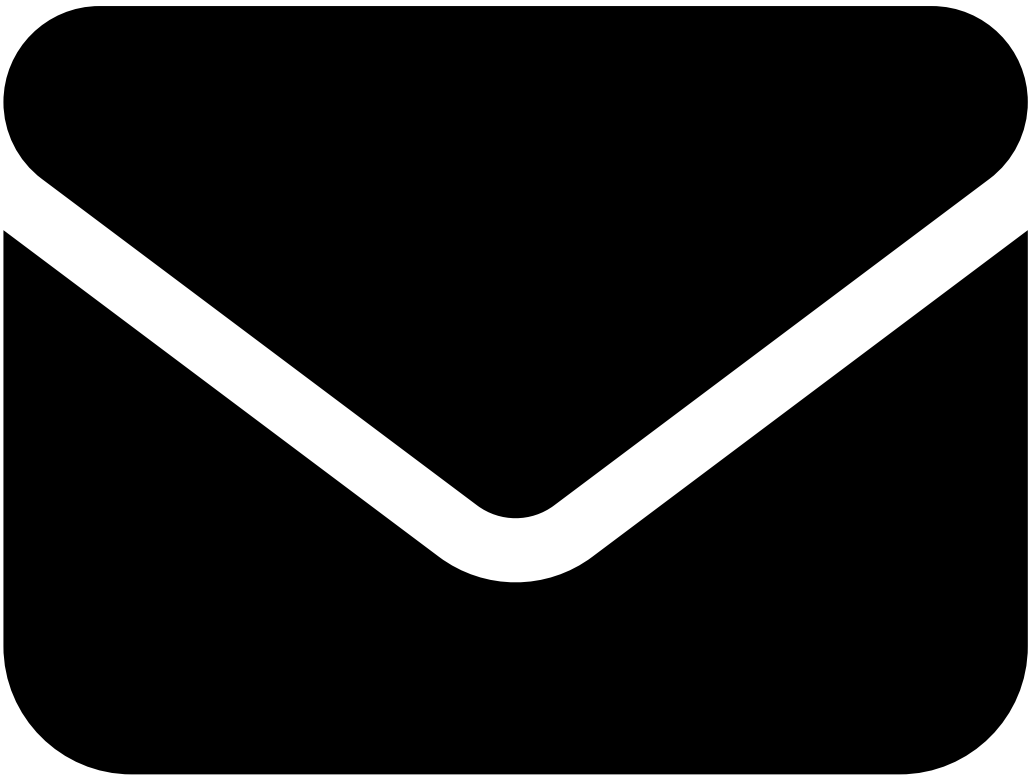
Italian Biscotti with Almonds

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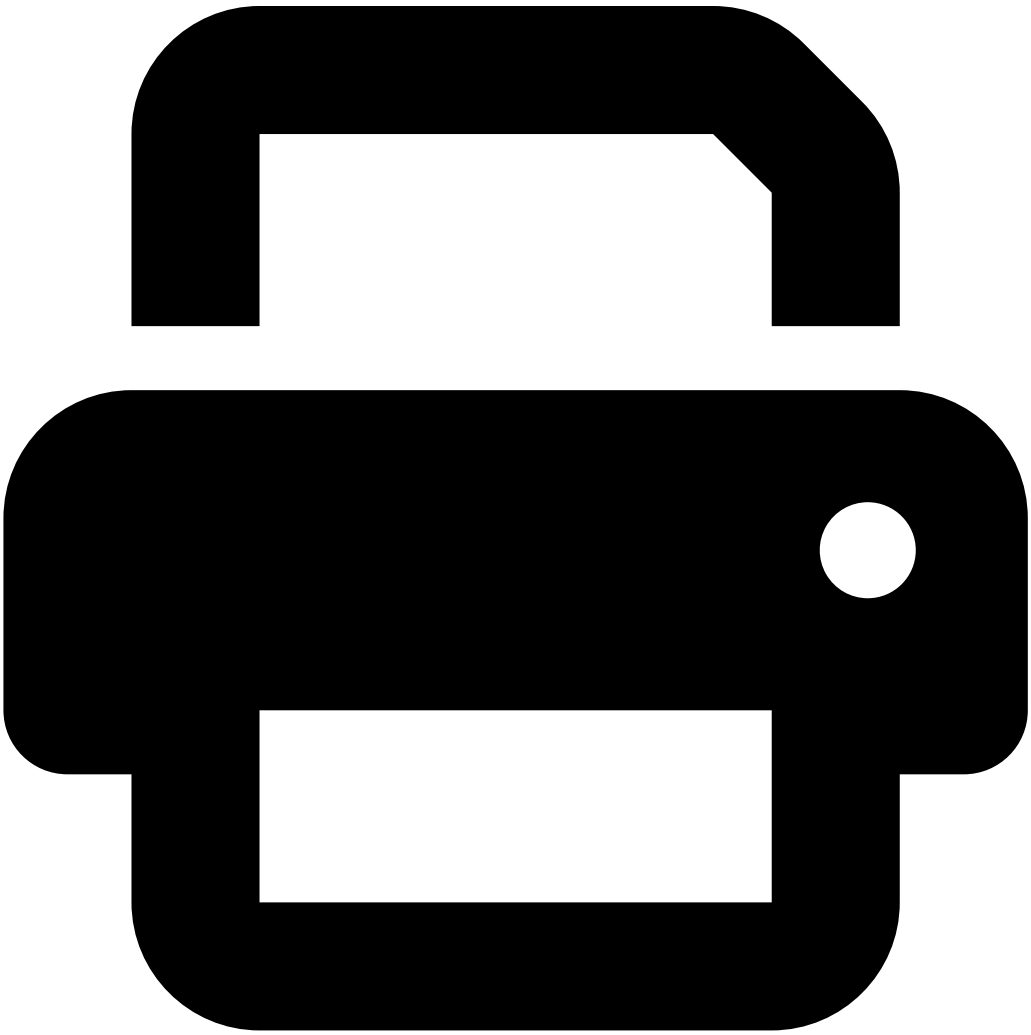









SMS



Italian Biscotti with Almonds

These Italian biscotti are a family recipe from my mother. They are the biscotti I grew up eating, and to me, they are what homemade biscotti should be.

My mother made these biscotti when I was growing up. They were simple homemade cookies made with butter, almonds, eggs, and a touch of vanilla and almond flavoring. The dough is shaped into logs, baked, sliced, and then baked again until golden and crisp.

I love recipes like this—the ones that aren’t complicated, but stay with you because they are connected to home and family. This is my mother’s recipe, and I’m happy to share it with you.

These biscotti are crisp on the outside, slightly tender inside, and full of buttery almond flavor. They’re perfect alongside a cup of coffee, espresso, or tea.

The butter gives these biscotti a rich, tender texture, while the chopped almonds add a little crunch to every bite. The combination of vanilla and almond flavoring gives them that unmistakable almond-cookie flavor.

They are crisp enough for dipping but not so hard that you need to dunk them to enjoy them.

And like so many of the Italian recipes I share, they are made with simple ingredients and don’t require anything complicated

Things to know about this Italian Biscotti with Almonds recipe

- **Baking sheet:** Use a **large, rimmed 13 x 18-inch half-sheet pan** lined with parchment paper. This gives the two biscotti logs enough room to spread slightly while baking.
- Let the baked logs cool for **10–15 minutes** before slicing so they are firm enough to cut cleanly.
- Use a **sharp knife** to slice the logs without breaking the biscotti.
- Slice them about **½-inch thick** for the best texture.
- The **second bake** gives the biscotti their signature crispness.
- Let the biscotti **cool completely** before storing.

Storage: Store cooled biscotti in an airtight container at room temperature for up to **2 weeks**. For longer storage, freeze them in an airtight container or freezer bag for up to **3 months**. Thaw at room temperature.

More Italian Desserts to Try

If you love these homemade Italian biscotti, here are a few more Italian sweets from my kitchen you might enjoy:

- **Italian Lemon Jam (Marmellata di Limoni)** – A bright, homemade lemon marmellata that's wonderful spread on toast, pastries, or served with Italian cookies.
- **Biscotti da Colazione (Italian Breakfast Cookies)** are simple, lightly sweet Italian cookies with a tender, crumbly texture—perfect for dipping into coffee or enjoying with your morning espresso.
- **Italian Cantucci** almond cookies– If you love the flavor of almonds, these are another simple Italian treat to add to your baking list. A classic twice-baked Tuscan almond cookie with a firmer, crunchier texture.
- **Traditional Italian S Cookies (Biscotti Esse)**

  –are delicate, buttery Italian cookies shaped into the classic "S" and lightly crisp around the edges. Perfect with coffee, tea, or as a simple afternoon treat.
- **Italian Christmas Cookies**– A collection of homemade Italian cookies perfect for holiday baking and sharing

A Taste of Home

Every time I make these biscotti, I think of my mother and the simple recipes she made for our family. There is something

special about keeping those recipes alive and passing them on, one batch at a time.

These Italian biscotti are easy to make, keep beautifully, and are perfect with a cup of coffee or espresso. I hope you enjoy my mother’s recipe as much as my family has.

Italian Biscotti with Almonds



These Italian almond biscotti are my mother’s classic family recipe. Made with butter, chopped almonds, vanilla, and almond flavoring, these twice-baked cookies are crisp, buttery, and perfect with coffee or espresso.

- 1 stick butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 cup chopped almonds
- 2-21/2 cups all-purpose flour
- 2 tsp baking powder
- pinch of salt
- 2 tsp vanilla extract
- 2 tsp almond extract

1. **Preheat the oven** to 350°F (175°C). Line a large baking sheet with parchment paper.
2. In a large bowl, **cream the softened butter and sugar**

until smooth and creamy.

3. Add the eggs, one at a time, mixing well after each addition. Add the vanilla and almond extracts and mix to combine.

4. In a separate bowl, whisk together the flour and baking powder. Gradually add the dry ingredients to the butter mixture, mixing until a soft dough forms.

5. Fold in the **chopped almonds**.

6. Divide the dough in half. Place each portion on the prepared baking sheet and shape into a log about **10–12 inches long and 2 inches wide**. Gently flatten the tops.

7. Bake for **20–25 minutes**, or until the logs are lightly golden and set.

8. Remove from the oven and allow the logs to cool for **10–15 minutes**.

9. Using a sharp knife, slice each log diagonally into approximately **½-inch slices**.

10. Lower the oven temperature to 300 degrees. Arrange the slices cut-side up on the baking sheet. Bake for another **8–10 minutes**. Turn the biscotti over and bake for another **5–8 minutes**, or until golden and crisp.

11. Remove from the oven and transfer to a wire rack. **Cool completely** before storing.

Dessert
Italian
Italian almond biscotti,

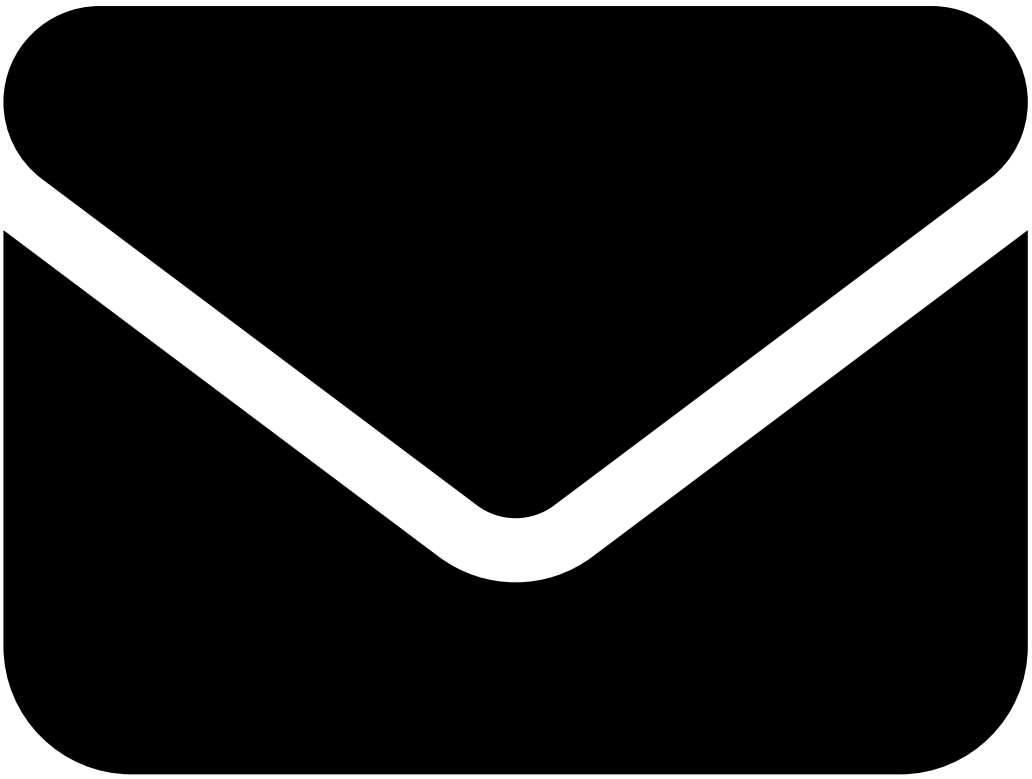
Biscotti da Colazione (Italian Breakfast Cookies)

Biscotti da Colazione (Italian Breakfast Cookies)

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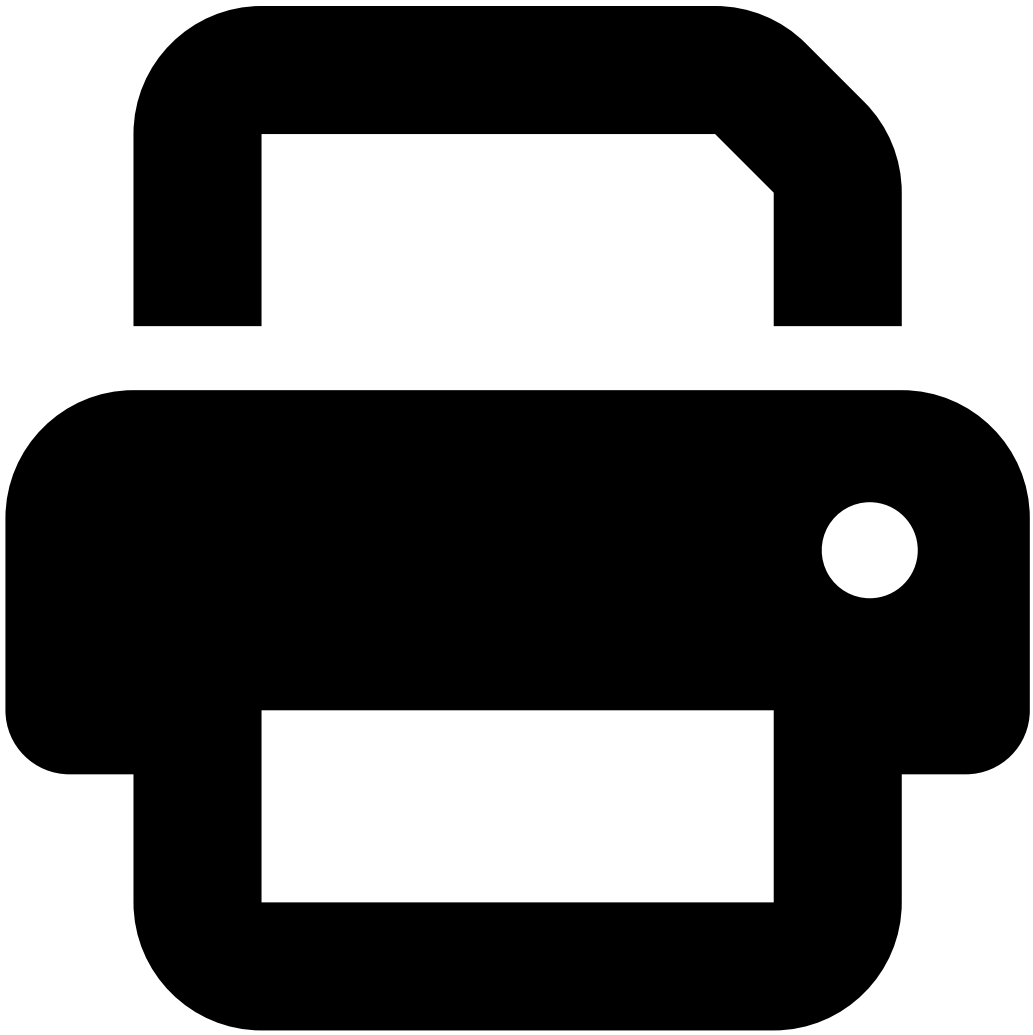









SMS



There’s nothing more comforting than a simple Italian **colazione** — a warm drink and a cookie made for dunking. These *biscotti da colazione* are exactly that: lightly sweet, soft yet sturdy, and kissed with lemon. They’re the kind of cookies you’d find on a Nonna’s kitchen table, ready to be dipped into cappuccino or a glass of warm milk.

Unlike overly sweet bakery cookies, these are meant to be simple and everyday. Rustic, unfussy, and absolutely perfect for slow mornings.

Things to know about this Biscotti da Colazione (Italian

Breakfast Cookies)

- The dough should be soft but not sticky – add a little flour if needed.
- Don’t overbake; these should stay tender inside.
- The glaze is optional but adds a classic bakery-style finish.

How to Serve

Traditionally enjoyed at breakfast, these cookies are best:

- Dunked in cappuccino
- Dipped into espresso
- Served with warm milk

This is true Italian *inzuppo* – simple, comforting, and meant to be savored slowly.

Storage

- Store in an airtight container at room temperature for up to 5 days
- Freeze for up to 2 months and thaw at room temp

Final Thoughts

These **biscotti da colazione** are a reminder that Italian baking doesn’t need to be complicated to be beautiful. With just a handful of ingredients, you get a cookie that feels nostalgic, comforting, and deeply rooted in tradition.

If you loved this recipe, be sure to check out my other Italian baking favorites like these

Traditional Italian S cookies

Italian braided lemon cookies

Or my personal favorite Italian almond cantucci cookies.

Biscotti da Colazione (Italian Breakfast Cookies)



Soft and lightly sweet, these *Biscotti da Colazione* are classic Italian breakfast cookies made for dunking in coffee or milk. Easy, authentic, and perfect for everyday baking.

- 3 cups all purpose flour
- 1 cup sugar
- 2 tsp Baking powder
- 2 large eggs
- 1/2 cup milk
- 1/2 cup neutral oil or light olive oil
- 1 Tbsp. vanilla extract
- 1 Tbsp. lemon zest (use the zest and juice from 1 lemon)
- 1 Tbsp. lemon juice
- pinch of salt
- 1 cup powder sugar (for optional glaze)
- 1 -2 Tbsp. milk or lemon juice (for optional glaze)

1. **Preheat oven** to 350°F (175°C) and line a baking sheet with parchment.
2. **Whisk eggs and sugar** until light, then mix in milk, oil, vanilla, and lemon zest.
3. **Combine dry ingredients** and add to the wet mixture to form a soft dough.
4. Move the dough to a lightly floured surface and knead the dough to a smooth constistency
5. **Shape the dough** by scooping about 2 tablespoons at a time and rolling into logs or ovals, about 2 **inches long and 1 inch thick**. Keep them slightly rustic – they shouldn’t be perfectly smooth. Place on the baking sheet with a little space between each. then **lightly sprinkle the tops with granulated sugar** for a classic bakery-style finish.
6. **Bake 12 -15 minutes** these cookies bake pale for added

color broil for a few minute, Keep a close eye they can over brown quickly

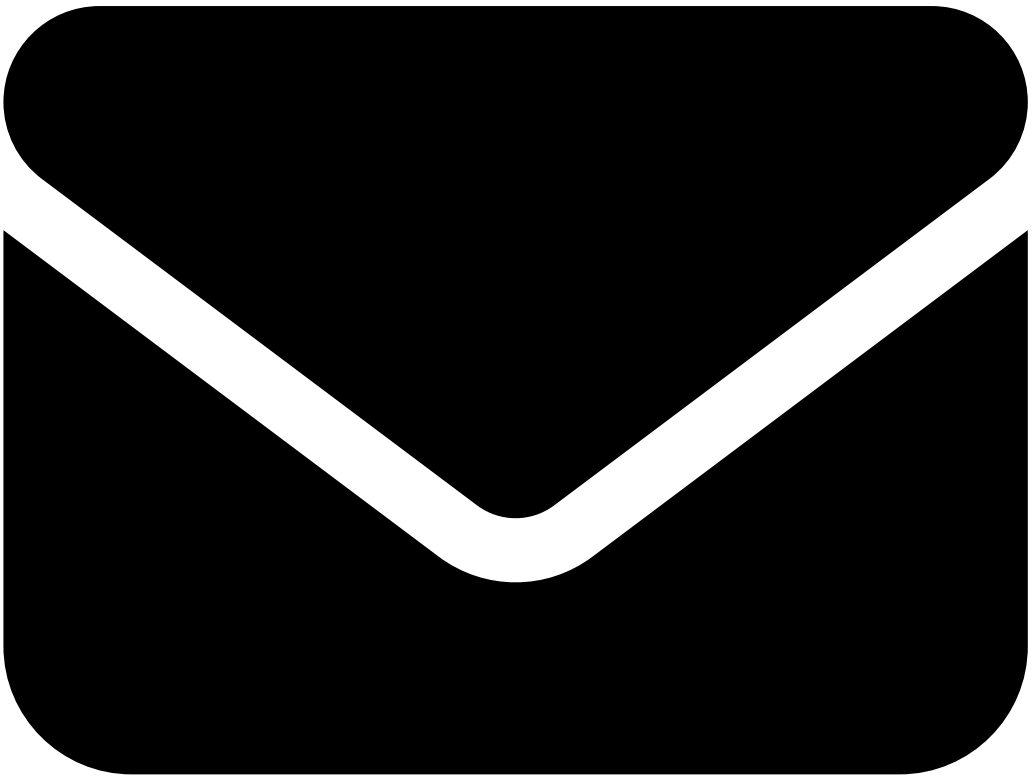
Dessert
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Italian Braided Lemon Cookies

Italian Braided Lemon Cookies

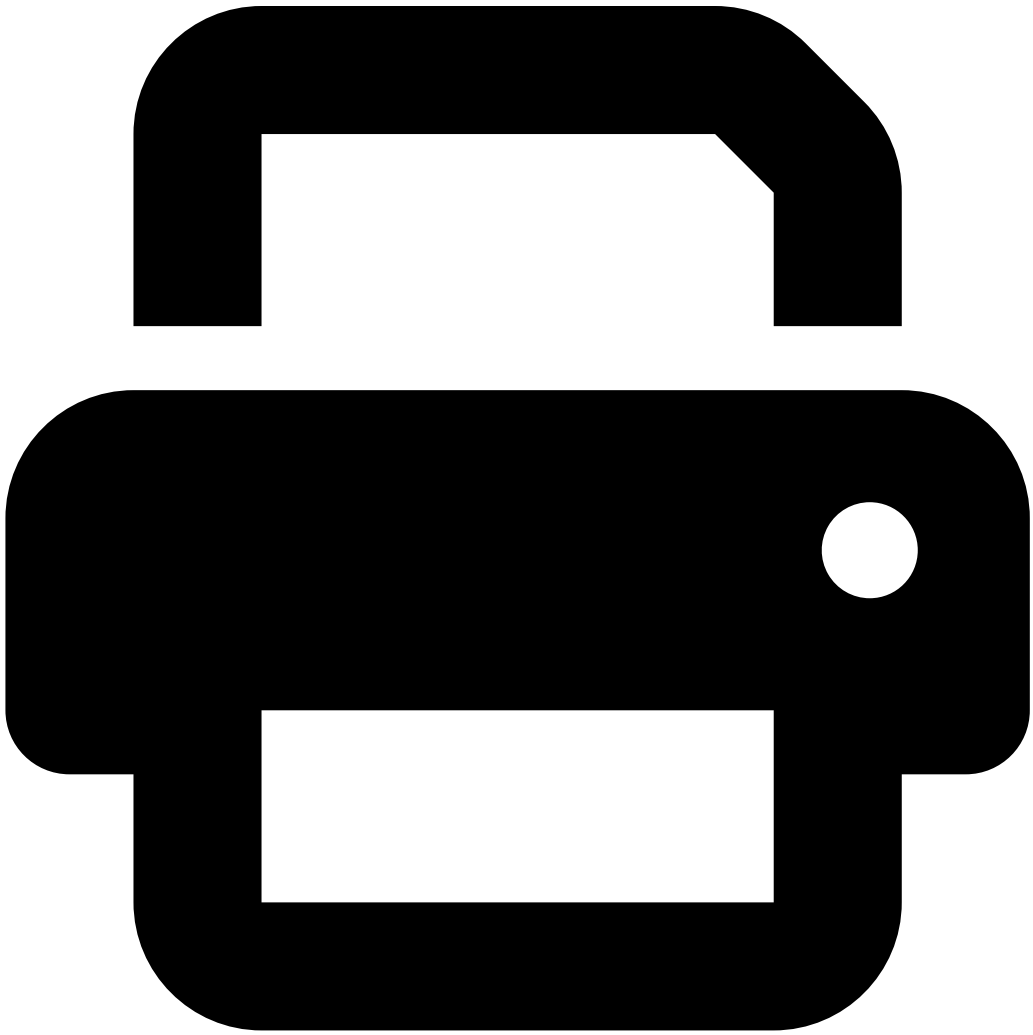
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There’s something about old-school Italian cookies that never goes out of style—and these braided lemon cookies are exactly that. Soft, lightly sweet, and finished with a delicate lemon glaze, they’re the kind of treat you’d find on every holiday tray growing up.

This recipe is all about simplicity. No complicated techniques, no fancy ingredients—just a tender dough, a hint of fresh lemon, and that classic glossy icing with sprinkles on top. **My mom would even place a raw egg right in the center before baking—such a beautiful, traditional touch you still see around Easter.** They’re perfect for Easter, Sunday gatherings, or honestly… just with your morning coffee.

What makes these special is the texture. Unlike crunchy cookies, these stay soft and almost cake-like, with a light crumb that melts in your mouth. The braid (or knot) shape gives them that traditional bakery look, but they’re

incredibly easy to make at home.

Things to know about this Italian Braided Lemon Cookie recipe

These cookies stay soft and tender for days, which makes them perfect for baking ahead.

- **Room Temperature:** Store in an airtight container for up to 3–4 days
- **Refrigerator:** Not recommended—they can dry out faster
- **Freezer (Unglazed):** Freeze up to 2 months, then thaw and glaze fresh
- **Freezer (Glazed):** You *can* freeze them, but the glaze may lose its shine
- **Make Ahead Tip:** Bake the cookies a day in advance and glaze the next day for the best texture and appearance

Want More Italian Baking Recipes?

If you loved these soft Italian lemon cookies, here are a few more recipes from the blog you'll want to try next:

- *Italian Ricotta Cookies*– soft, fluffy, and perfectly glazed
- *Classic Italian amaretti* – a traditional holiday favorite
- *Italian S Cookies*– simple, rustic, and perfect with coffee
- *Lemon Pan di Spagna* Italian sponge cake– light, airy

sponge cake with bright citrus flavor

These are all classic, bakery-style recipes that bring a little bit of Italy right into your kitchen □□

Italian Braided Lemon Cookies (Soft & Glazed)



These soft Italian braided lemon cookies are light, fluffy, and topped with a sweet lemon glaze and sprinkles. A classic bakery-style recipe that’s easy to make and perfect for holidays or everyday baking.

- 3 1/2 cups flour
- 1 Tbsp. Baking powder
- 1/2 tsp salt
- 1 stick butter (room temperature)
- 1 cup sugar
- 3 large eggs
- 1 Tbsp. lemon zest
- 1/4 cup lemon juice
- 2 Tsp vanilla extract
- 1/3 cup milk
- 2 cups powder sugar (for the glaze)
- 2 -3 Tbsp. milk or lemon juice (for the glaze)

- sprinkles (to decorate)

1. ## 1. Prep

   Preheat your oven to 350°F and line baking sheets with parchment paper.

2. ## 2. Mix the Dry Ingredients

   In a medium bowl, whisk together the flour, baking powder, and salt.

3. ## 3. Cream Butter and Sugar

   In a large bowl, beat the butter and sugar until light and fluffy.

4. ## 4. Add the Wet Ingredients

   Mix in the eggs one at a time. Add lemon zest, lemon juice, and vanilla extract.

5. ## 5. Bring the Dough Together

   Gradually add the dry ingredients, alternating with the milk. Mix until a soft dough forms. It should be smooth and slightly tacky, not sticky.

6. ## 6. Shape the Cookies

   Take small portions of dough and roll into ropes about 5–6 inches long. Twist into braids or tie into knots and place on the baking sheet.

7. Bake

Bake for 12–15 minutes, until the bottoms are lightly golden while the tops remain pale.

8. ### 8. Glaze and Finish

   Let cookies cool completely. Dip or drizzle with glaze, then top with sprinkles. Allow the glaze to set before serving.

Dessert
Italian
cookies, lemon Italian

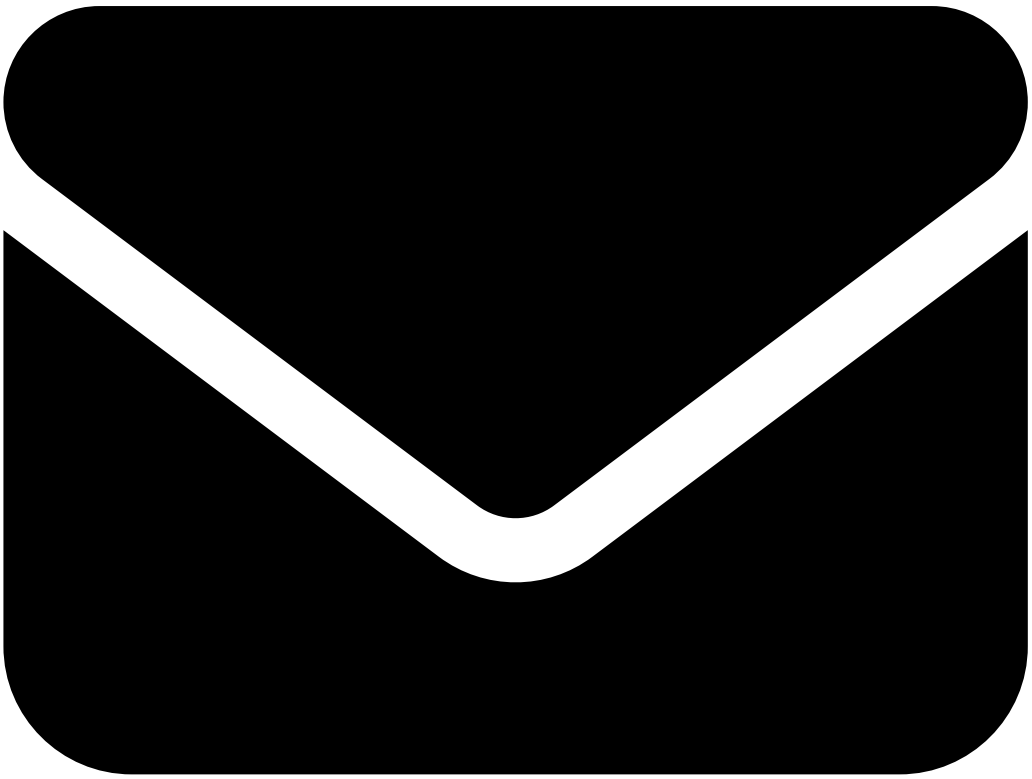
Ciambelle (Unfilled Italian Donuts)

Ciambelle (Unfilled Italian Donuts)

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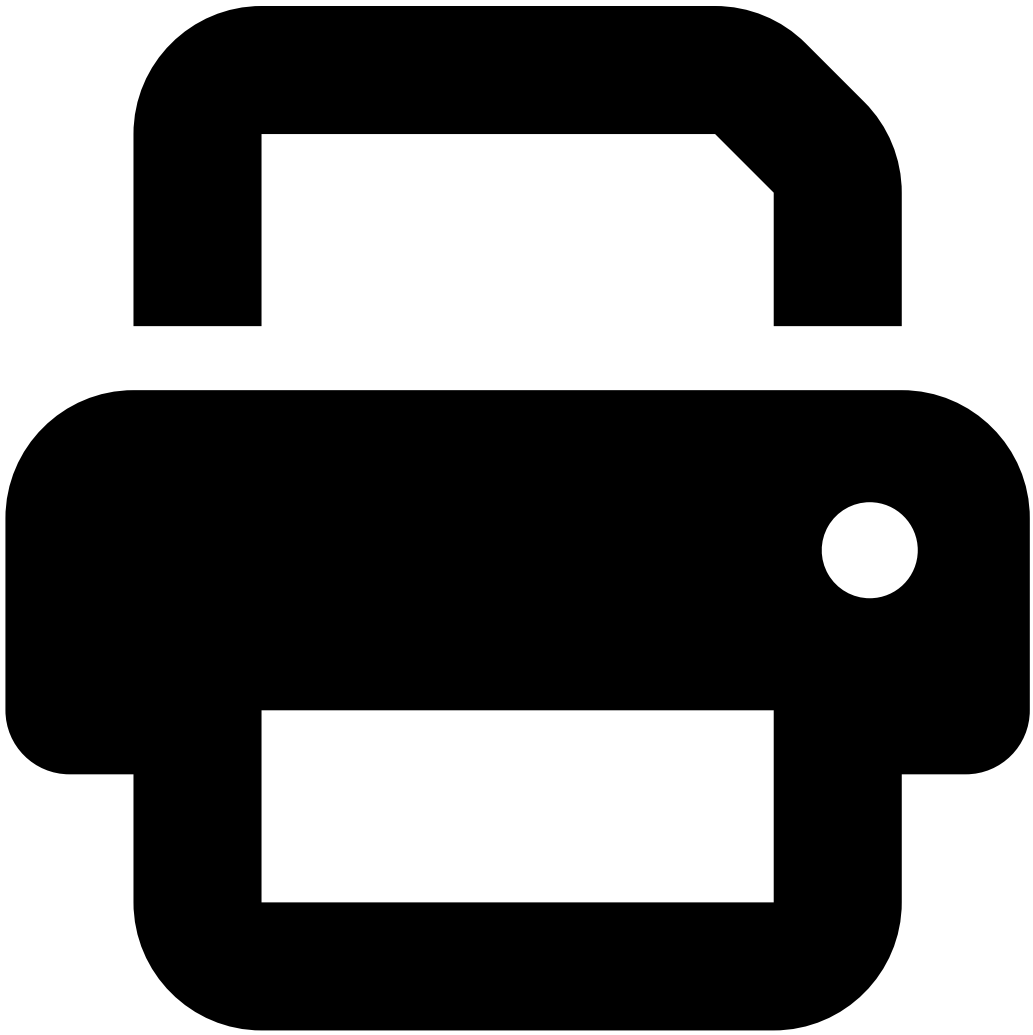
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In Italy, **Ciambelle** are the kind of simple pastry that never goes out of style. Long before elaborate glazes and over-the-top toppings, these golden ring donuts were made with basic pantry ingredients, lightly scented with lemon zest, fried until perfectly puffed, and rolled in sugar. Their name comes from the Italian word *ciambella*, meaning “ring,” and versions of these sweet breads have been part of Italian home baking for generations.

You’ll find them in neighborhood bakeries, at festivals, and on Sunday mornings alongside a strong espresso. They aren’t meant to be flashy — they’re meant to be comforting.

At our restaurant, we served them warm with espresso, just as they would in Italy. There’s something special about that pairing — the slight bitterness of the coffee against the soft, sweet dough. It’s simple, authentic, and unforgettable.

These Ciambelle are exactly that: traditional, unfussy, and rooted in real Italian baking.

Things to know about these Ciambelle (Unfilled Italian Donuts)

- Lemon zest is the signature Italian flavor – don’t skip it.
- The dough should be soft and slightly tacky but not sticky.
- Fry at 350°F for even cooking and that golden exterior.
- These are best enjoyed fresh the same day.
- You can bake them, but frying gives the classic texture and flavor.

Storage

- Store at room temperature in an airtight container for up to 2 days.
- Reheat briefly in the microwave (8–10 seconds) to soften.
- They can be frozen (without the sugar coating) for up to 1 month. Thaw, warm slightly, then roll in fresh sugar before serving.
- If you love traditional Italian baking, be sure to check out my other classic recipes and bring even more authentic flavors into your kitchen.

Traditional Italian Esse cookies (S cookies)

Classic favorite Italian Tiramisu recipe a real pick you

up dessert

Or my personal favorite Pureed Apple and walnut bundt

And if you make these Ciambelle, leave a comment and let me know – I love seeing your creations!

Ciambelle (Unfilled Italian Donuts)



- 3½ cups all-purpose flour ((440g))
- 2¼ tbsp active dry yeast ((1 packet))
- ¾ cup warm milk ((110°F))
- ½ cup sugar
- 2 pcs egg ((room temperature))
- 4 tbsp unsalted butter (softened)
- ½ tbsp salt
- 1 tbsp vanilla extract
- Zest and juice of 1 lemon
- 1 cup granulated sugar ((for coating))
- 4 cups frying oil (canola extra virgin olive oil blend)

1. ## Activate the Yeast

   In a small bowl, combine warm milk, 1 tablespoon of the sugar, and yeast. Let sit 5–10 minutes until foamy.

2. ## Make the Dough

   In a large bowl (or stand mixer):

   • Combine flour, remaining sugar, and salt.

   • Add eggs, vanilla, lemon zest, and yeast mixture.

   • Mix until combined.

   • Add softened butter and knead 8–10 minutes until smooth and elastic.

   • The dough should be soft but not sticky.

3. ## First Rise

   Place in a lightly oiled bowl, cover, and let rise 1–1½ hours until doubled.

4. ## Shape the Rings

   • Turn dough onto a floured surface.

   • Roll to about ½-inch thickness.

   • Cut circles using a 3-inch cutter.

   • Cut a small hole in the center (or use your finger to stretch gently).

   • Place on parchment squares.

   Cover loosely and let rise again 30–45 minutes.

5. ## Fry

   In a deep fry pan Heat oil to 350°F (175°C).Fry 1–2 at a time, about 1–2 minutes per side, until golden brown.

   Do not overcrowd.

6. **Coat**

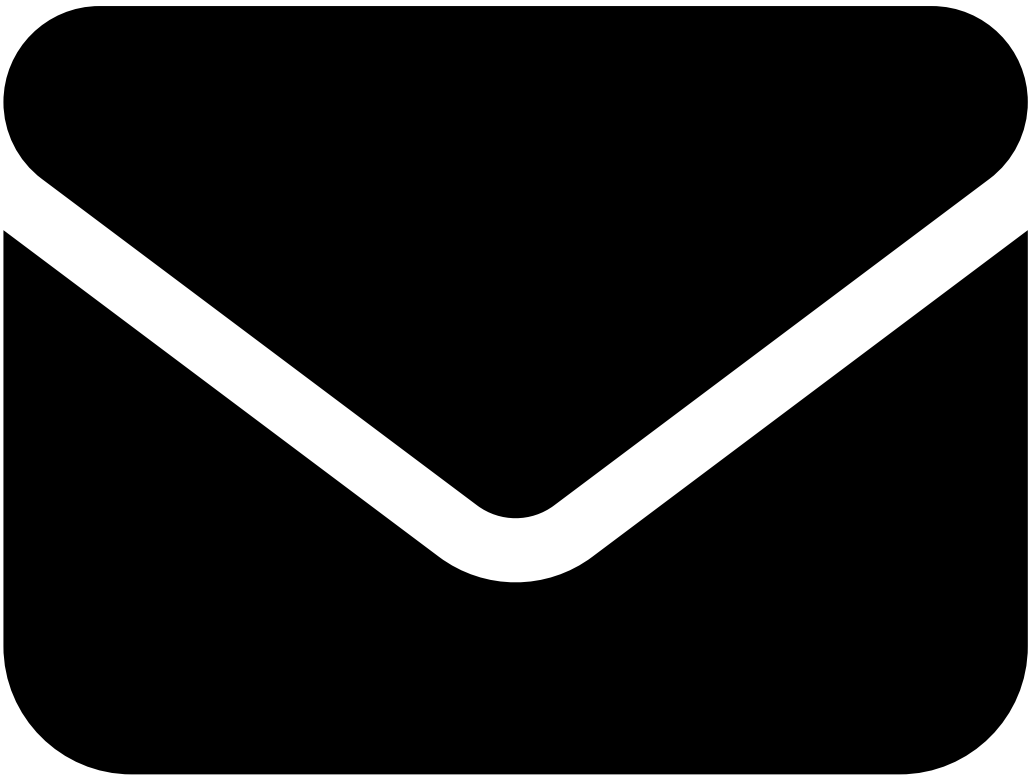
   While still warm, roll in granulated sugar.

Traditional Italian S Cookies (Biscotti Esse)

Traditional Italian S Cookies (Biscotti Esse)

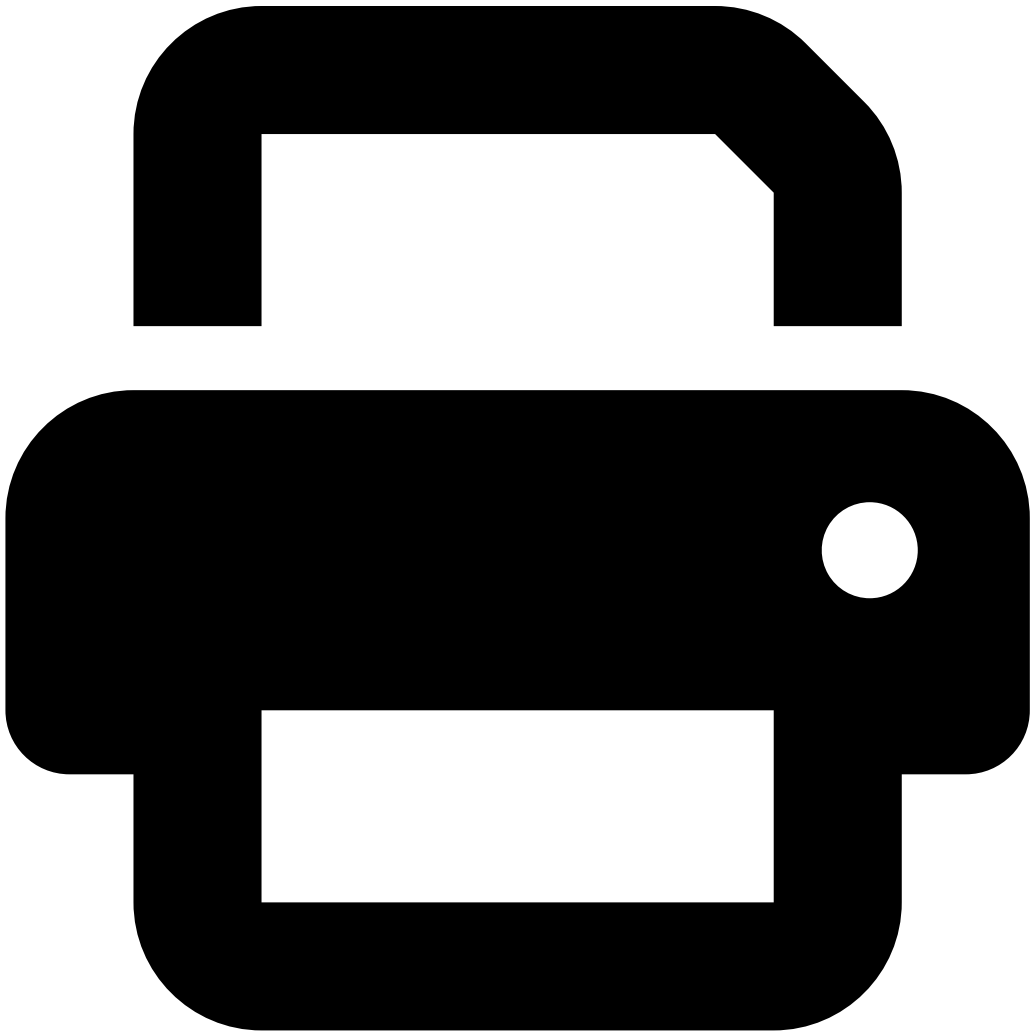
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SMS



These classic Italian S cookies, known as *Biscotti Esse*, are an old-school staple found in Italian bakeries and home kitchens across Italy. Their simple S shape comes from the Italian word *esse*—the letter S—and dates back to a time when cookies were made with basic pantry ingredients and mixed by hand.

Simple, unfussy, and timeless, these cookies are crisp on the outside, tender inside, and meant to be enjoyed with espresso, coffee, or tucked onto a holiday cookie tray.

Things to know about this Traditional Italian S Cookies (Biscotti Esse) recipe

- Esse cookies are traditionally pale; avoid overbaking so

they stay tender inside.

- Butter is rubbed into the flour first, creating a delicate, bakery-style crumb.
- Dough should be soft and smooth, not sticky—dust hands lightly with flour if needed.
- These cookies are lightly sweet and designed to be served with coffee or espresso.
- Store in an airtight container at room temperature for up to **5 days**.
- Baked cookies freeze well for up to **2 months**.
- If you love old-school Italian baking, don’t miss my other classic recipes like *Italian Amaretti Cookies recipe*, *Authentic Italian Tiramisu*, *Traditional Italian Almond Biscotti*, and my collection of *Italian Christmas cookies*. Save this recipe, share it with a fellow cookie lover, and let me know in the comments if your Nonna made them this way too

Traditional Italian S Cookies (Biscotti Esse)



Makes approximately 30–36 S cookies, depending on size.

- 3 cups 360 g all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup 113 g unsalted butter, cold and cubed
- 1 cup granulated sugar
- 2 large eggs (room temperature)
- 1 Tbsp. vanilla extract
- Zest of 1 lemon

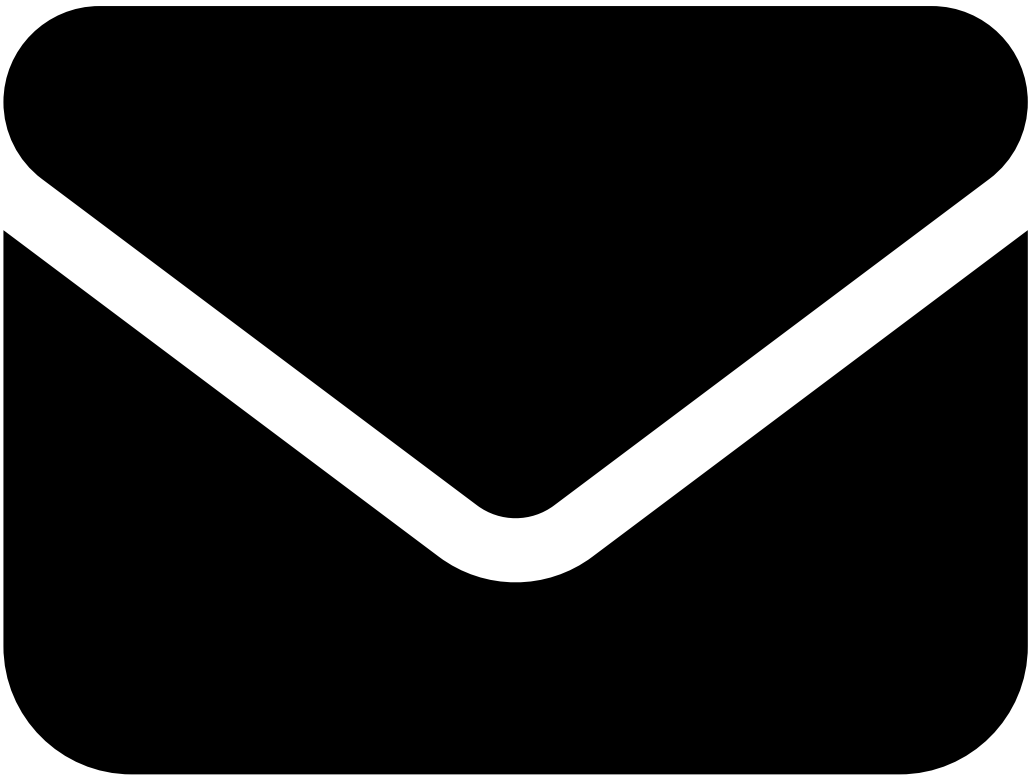
1. Preheat oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, whisk together the flour, baking powder, and salt.
3. Add the cold butter and work it into the flour with your fingertips until the mixture is fine and crumbly.
4. Make a well in the center of the flour mixture.
5. Add the sugar, eggs, vanilla, and lemon zest into the well.
6. Using a fork, beat the eggs gently and begin pulling the flour in from the sides.
7. Once the dough starts to come together, use your hands to gently work it until smooth and soft. Do not overwork.
8. Transfer the dough to a piping bag fitted with a large plain tip, or shape by hand.
9. Pipe or form S-shaped (esse) cookies onto the prepared baking sheets, spacing slightly apart.
10. Bake for 10–12 minutes, until set and lightly golden on the bottom. Tops should remain pale.
11. Cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

Italian Wedding Cookies (Classic Butterball Style)

Italian Wedding Cookies (Classic Butterball Style)

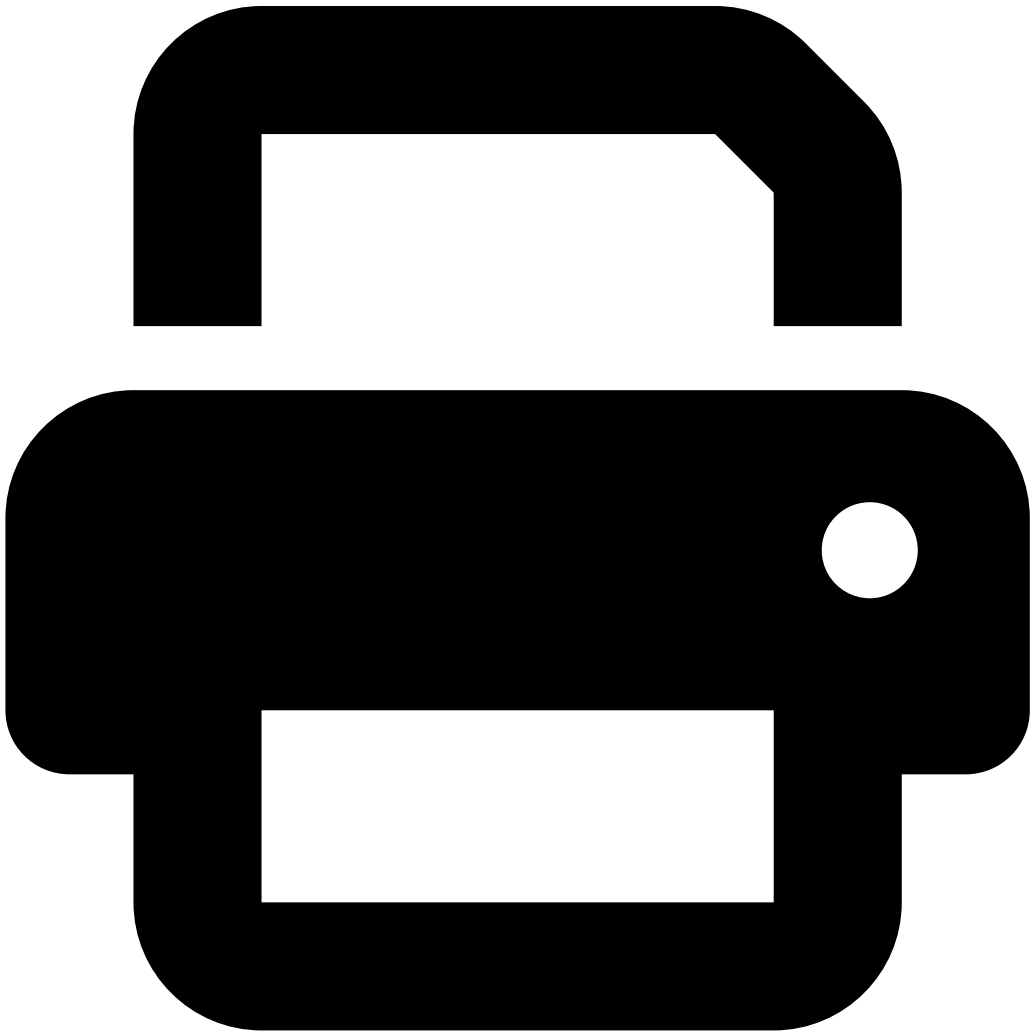
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SMS



These traditional **Italian Wedding Cookies** are the kind of cookie you'll find piled high on platters at weddings, holidays, and Sunday family gatherings. Simple, buttery, and dusted generously with powdered sugar, they practically melt the moment they hit your tongue.

They're not flashy cookies — and that's exactly the point. Made with just a handful of pantry ingredients, these cookies rely on good butter, proper balance, and gentle handling. This is the recipe I come back to year after year when I want something timeless and unmistakably Italian.

Things to know about Italian Wedding Cookies (Classic Butterball

Style)

- These cookies **should not brown** — pale equals tender.
- Chilling the dough prevents spreading.
- Rolling twice in powdered sugar gives that signature snowy finish.

Storage

- Store in an airtight container at room temperature for up to **1 week**.
- They also **freeze beautifully** (uncoated). Roll in powdered sugar after thawing.

Final Note

Italian wedding cookies prove that the simplest recipes are often the most beloved. No nuts, no fuss — just buttery, delicate cookies that feel like a bite of celebration every time.

If you love classic Italian cookies like these, be sure to explore more of my favorites. From **Italian amaretti cookies** to **traditional almond cantucci cookies**, you'll find plenty of old-world treats perfect for holidays, celebrations, or everyday baking.

Browse all my Italian cookie recipes here.

Italian Wedding Cookies (Classic Butterball Style)



These Italian Wedding Cookies, also known as Butterballs or Snowball Cookies, are a classic holiday treat made with finely chopped nuts, butter, powdered sugar, and vanilla. The dough is rolled into delicate bite-sized balls, baked until just set, then generously coated in powdered sugar while still warm. Soft, buttery, and melt-in-your-mouth tender, they're a nostalgic cookie that shows up at weddings, Christmas, and family gatherings across Italian-American homes.

- 2 sticks **(1 cup) unsalted butter**, softened
- 1 cup **powdered sugar**, plus more for rolling after baking
- 1 tbsp **vanilla extract**
- 2¼ – 2½ cups **all-purpose flour**
- 1 cup finely chopped walnuts
- Pinch of salt *(optional, but recommended if using unsalted butter)*

1. **Cream the butter and sugar**

   In a large bowl, beat the softened butter with the powdered sugar until light, fluffy, and pale – about 3-4 minutes.

2. **Add vanilla**

   Mix in the vanilla extract until fully incorporated.

3. **Incorporate the flour**

   Gradually add the flour (starting with 2¼ cups) and salt, mixing just until a soft dough forms.

   • The dough should be **tender and not sticky**.

   • If it feels too soft, add flour 1 tablespoon at a time.

4. **Mix** in the walnuts until well combined

5. **Chill the dough**

   Cover and refrigerate for **30–45 minutes**. This helps the cookies hold their shape.

6. **Shape the cookies**

   Scoop about 1 tablespoon of dough and roll into small balls.

7. **Bake**

   Place on a parchment-lined baking sheet and bake at **350°F (175°C)** for **12–14 minutes**.The cookies should stay pale with just a hint of color on the bottom – do not overbake.

8. **Finish with powdered sugar**

   Let cookies cool slightly, then roll generously in powdered sugar.For a classic look, roll them **again once fully cooled**

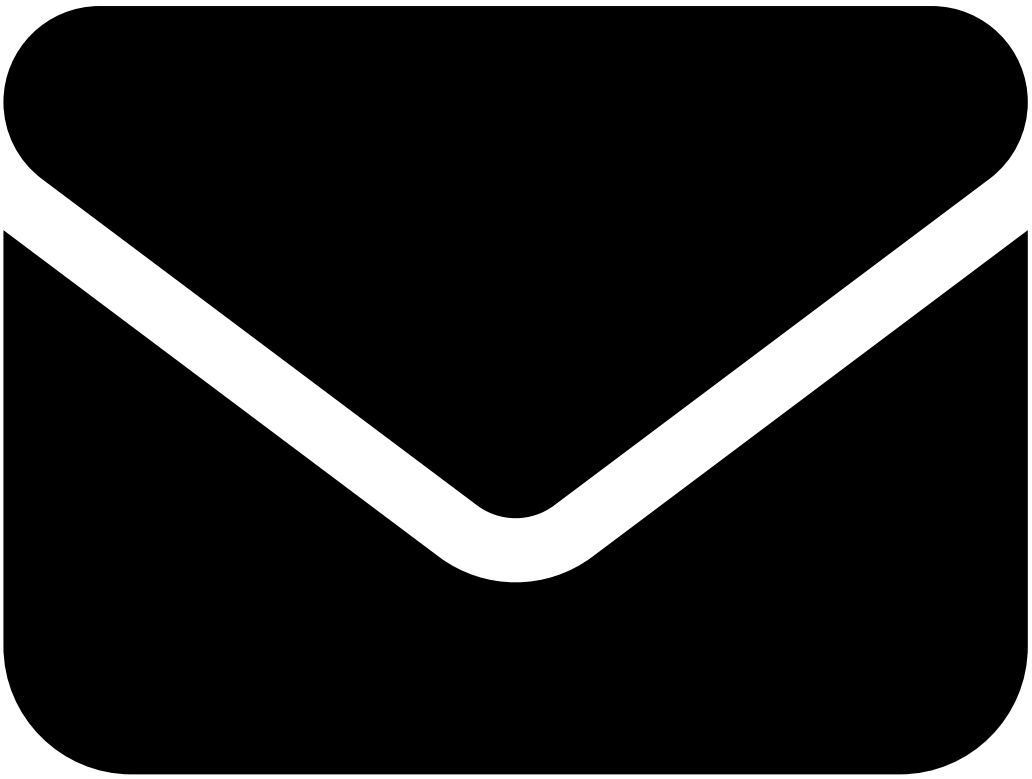
Dessert
Italian
Italian wedding cookies

Ravioli Dolci di Ceci (Italian Fried Chickpea Pastries)

Ravioli Dolci di Ceci (Italian Fried Chickpea Pastries)

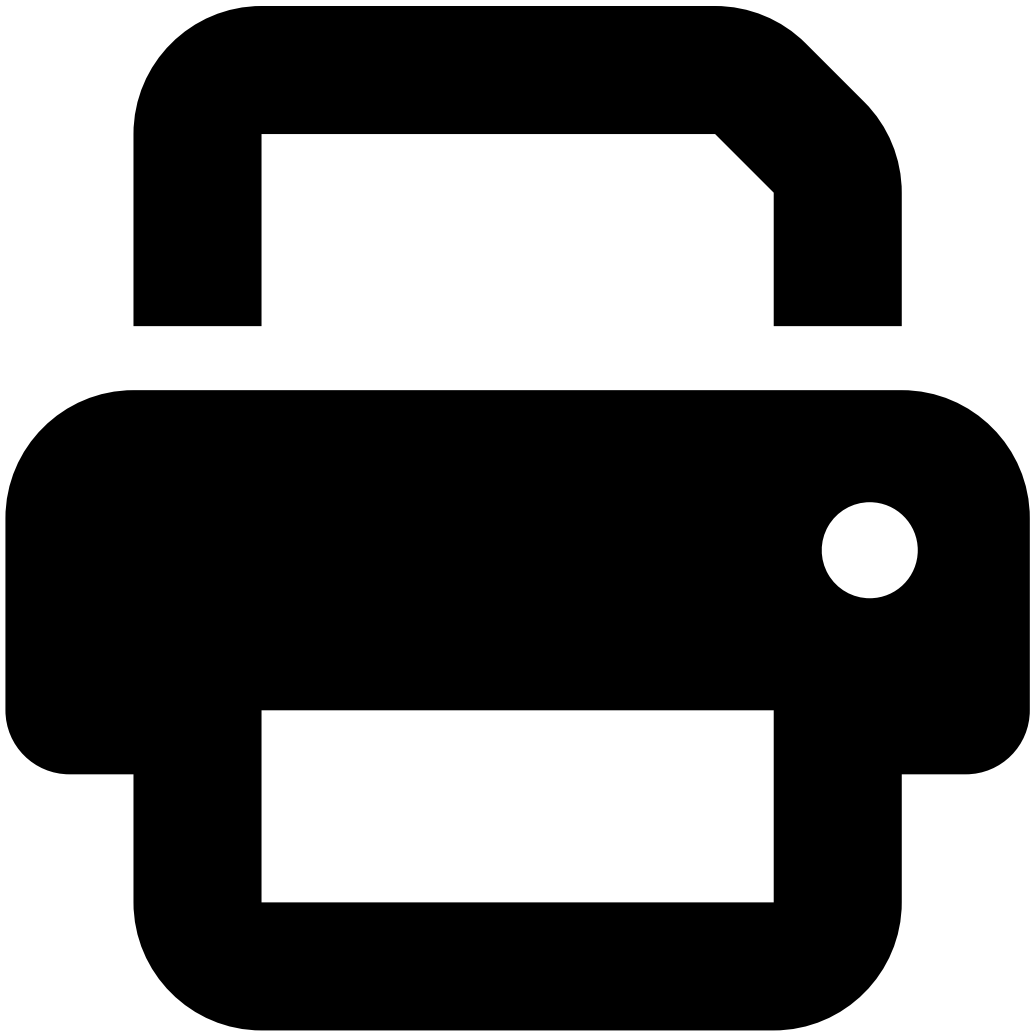
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SMS



There are some Italian recipes that were never written down because they never needed to be. These are one of them. Growing up, I didn’t know what these were called — I don’t think my family really did either. They were simply *i dolci di Natale*, the sweet fried pastries that appeared around the holidays, usually when the oil was already hot and the kitchen smelled like citrus, cocoa, and sugar.
Only later did I learn that many Italian families made some version of these: a simple **pasta frolla dough**, filled with a **sweet chickpea and cocoa mixture**, folded like little ravioli, and fried until golden. It’s pure *cucina povera* ingenuity — turning humble pantry ingredients into something rich, comforting, and surprisingly elegant.

If chickpeas in dessert sound strange, trust me: you don’t taste them. They create a creamy, almost chestnut-like base that carries chocolate and orange beautifully. These are crisp on the outside, soft in the center, and even better the next

day re crisped

Things to know about Ravioli Dolci di Ceci (Italian Fried Chickpea Pastri

- You should **not taste the chickpeas** – they act as a creamy base, similar to chestnuts.
- If the filling feels loose, add 1 tablespoon ground almonds, crushed amaretti, or fine breadcrumbs.
- These keep well for **2–3 days**, lightly covered at room temperature.
- They're even better the next day once the flavors settle.

Why You'll Love This Recipe

- Simple pantry ingredients
- Deeply traditional and nostalgic
- Perfect for holidays and special occasions
- A beautiful example of Italian *cucina povera*

A Note From My Kitchen

This is one of those recipes that reminds me why I love Italian food so much. It's not about fancy ingredients – it's about memory, practicality, and making something special from what you already have. If your family made something similar, chances are it didn't have a name either – and that's exactly what makes it special.

If you try these, I'd love to hear what your family called them – or if they just appeared on the table like magic.

If you love traditional Italian holiday sweets, be sure to explore more of my favorites:

- **Italian Angel Wings (Cenci / Chiacchiere)** – light, crisp, and fried to perfection
- **Pizzicati Italian Pinch Cookies** – a classic nonna cookie for Christmas trays

Ravioli Dolci di Ceci (Italian Fried Chickpea Pastries)



Ravioli Dolci di Ceci are traditional Italian sweet fried pastries filled with a smooth, lightly sweetened chickpea filling flavored with citrus zest, vanilla, and sometimes a touch of honey or chocolate. The filling is enclosed in delicate pastry, then fried until golden and crisp, and often finished with a dusting of powdered sugar. A rustic Southern Italian treat, these pastries are especially popular during Carnevale and festive holidays, offering a unique balance of creamy, nutty filling and crisp exterior.

Pasta Frolla (Sweet Pastry Dough)

- 2½ cups (315 g) all-purpose flour
- ½ cup (100 g) granulated sugar
- ½ cup (113 g) unsalted butter, cold and cubed
- 1 large egg
- 1 lemon zest or orange
- Pinch of salt

- ½ tsp vanilla extract (optional)

Chickpea Filling

- 1½ cups cooked chickpeas, well-drained
- ½ cup (100 g) granulated sugar
- ¼ cup (25 g) unsweetened cocoa powder
- 1 orange zest
- ½ tsp ground cinnamon
- ½ tsp vanilla extract
- 2 – 3 tbsp milk or espresso, added gradually
- Pinch of salt

For Frying & Finishing

- 3 cups Neutral oil (vegetable or sunflower)
- Powdered sugar, for dusting

1. ## Make the Pasta Frolla

   In a large bowl, combine the flour, sugar, and salt. Add the cold butter and rub it in with your fingertips until the mixture resembles coarse crumbs.

   Add the egg, citrus zest, and vanilla. Gently bring the dough together just until it forms. Do not overwork.

   Form into a disk, wrap tightly, and refrigerate for **at least 30 minutes**.

2. ## Prepare the Chickpea Filling

   Dry the chickpeas very well with a kitchen towel. This is key to avoiding a loose filling.

   Place the chickpeas in a **food processor** and process until very smooth, scraping down the sides as needed.

   Add the sugar, cocoa powder, orange zest, cinnamon,

vanilla, salt, and 2 tablespoons of milk or espresso. Process until thick and creamy. Add the remaining tablespoon only if needed.

The filling should be **thick and spoonable**, not loose. Chill for 20–30 minutes if needed.

3. Roll and Fill

You can roll the dough **by hand with a rolling pin** or use a **pasta machine**, both of which are traditional.

Rolling pin method: Roll the chilled dough very thin on a lightly floured surface — almost like ravioli dough. You should be able to see a faint shadow of your hand through it.

Pasta machine method: Divide the dough into manageable pieces. Flatten slightly, then pass through the pasta machine starting at the widest setting. Fold and pass through once or twice, then continue rolling thinner until you reach about **setting 5–6**, or just thinner than fresh pasta sheets.

Cut the dough into rectangles or circles. Place about **1 teaspoon of filling** in the center of each.

Lightly moisten the edges with water, fold over, and press firmly to seal. Crimp with fingers or a fork. Trim edges neatly.

4. Fry

Heat oil to **350°F (175°C)**.

Fry pastries in batches, turning once, until golden brown — about **1–2 minutes per side**.

Transfer to paper towels to drain.

5. **Finish**

   Dust generously with powdered sugar while still warm.

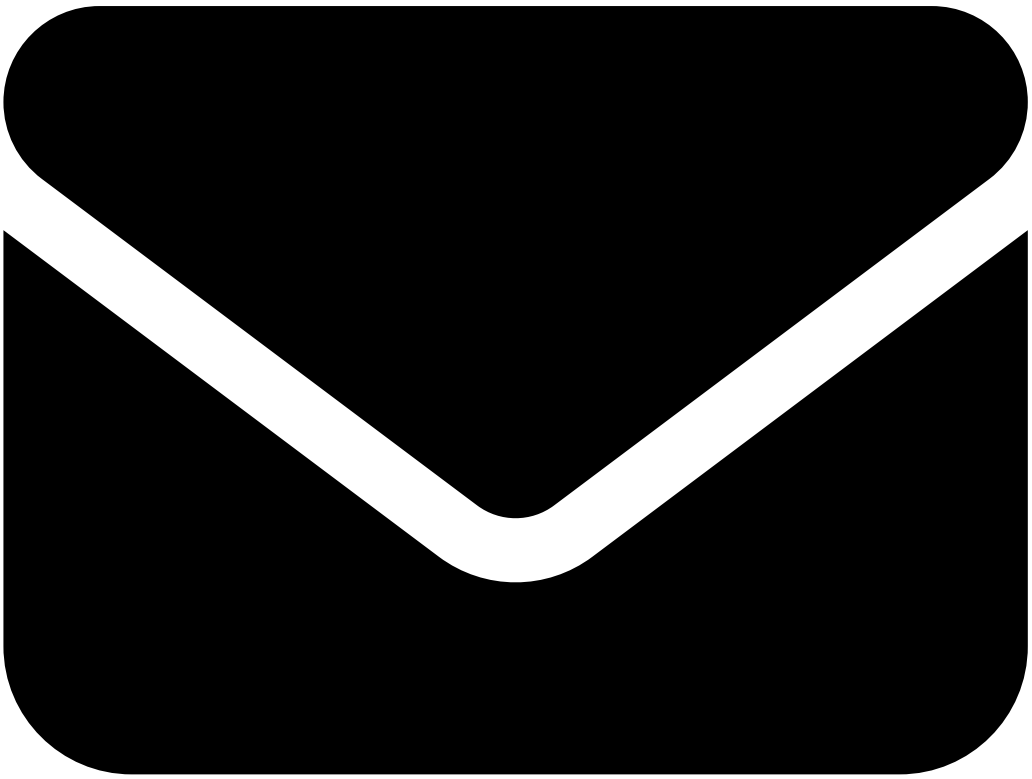
Dessert
Italian
Italian chickpea pastries

Angel Wing Cookies (Italian Fried Pastry)

Angel Wing Cookies (Italian Fried Pastry)

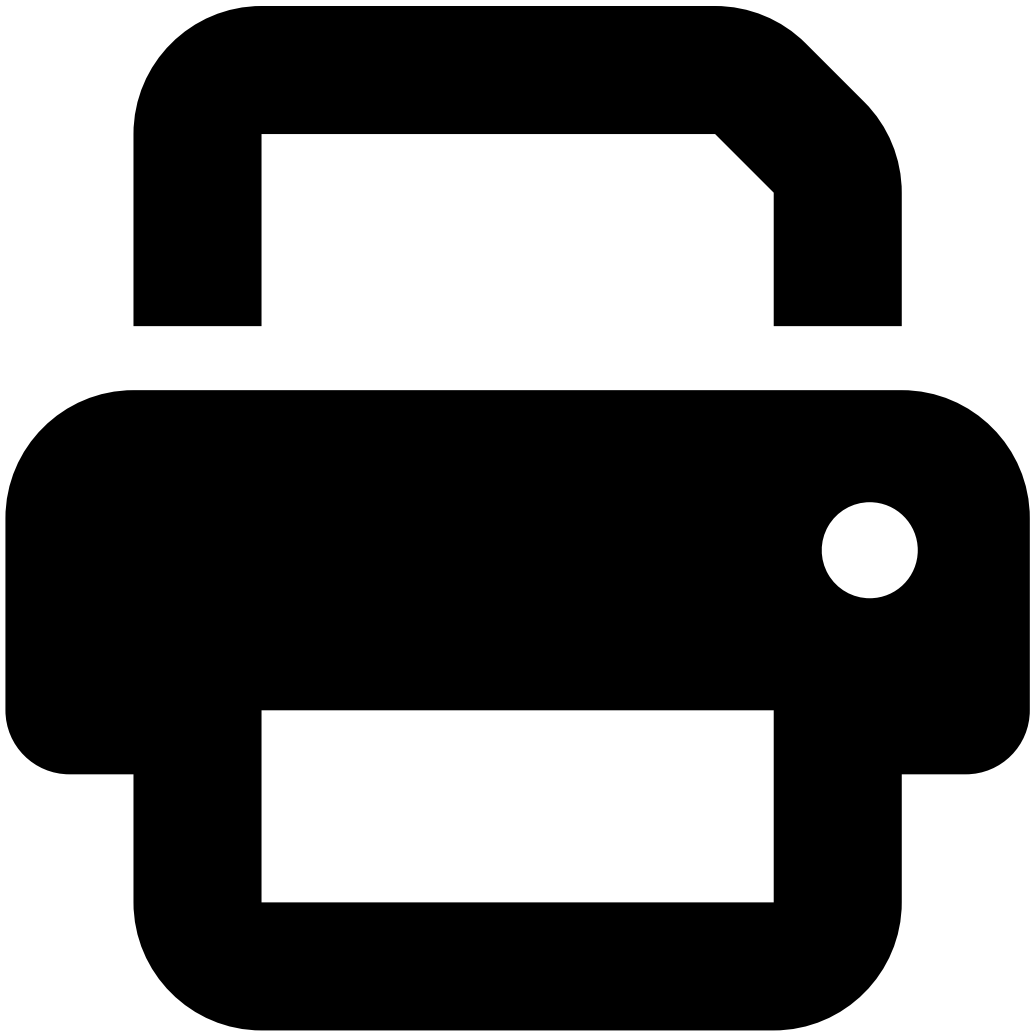
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Angel wing cookies are one of those recipes that show up on Italian tables year after year, especially around Christmas and Easter. Light, crisp, and dusted generously with powdered sugar, they’re known by many names—**chiacchiere, crostoli, frappe,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



Angel Wing Cookies, also known as *Frappe* or *Crostoli*, are delicate Italian fried pastries made from a thin, sweet dough that’s twisted or cut into ribbons, then fried until light, golden, and crisp. Finished with a generous dusting of powdered sugar, these airy, crunchy cookies are a classic Carnevale treat enjoyed throughout Italy and Italian-American kitchens. They’re light, not overly sweet, and have a shatteringly crisp texture that makes them irresistible.

- 3 cups all-purpose flour
- ½ cup granulated sugar
- 2 tbsp unsalted butter, softened
- 2 large eggs
- ⅓ cup white wine or grappa
- 1 tsp lemon zest
- 1 tsp vanilla extract
- 1 tsp baking powder
- ¼ tsp salt

- 4 cups 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.

Dessert
Italian
Italian Carnival cookies

Buccellato Siciliano –

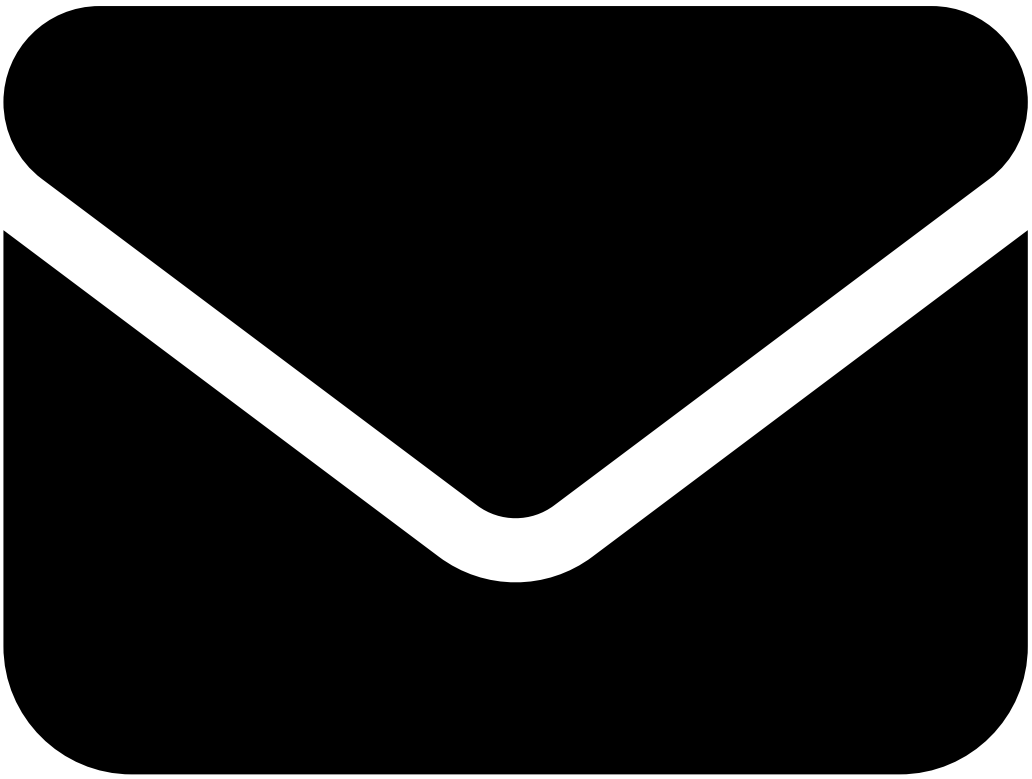
Traditional Christmas Fig & Nut Pastry Ring

Buccellato Siciliano – Traditional Christmas Fig & Nut Pastry Ring

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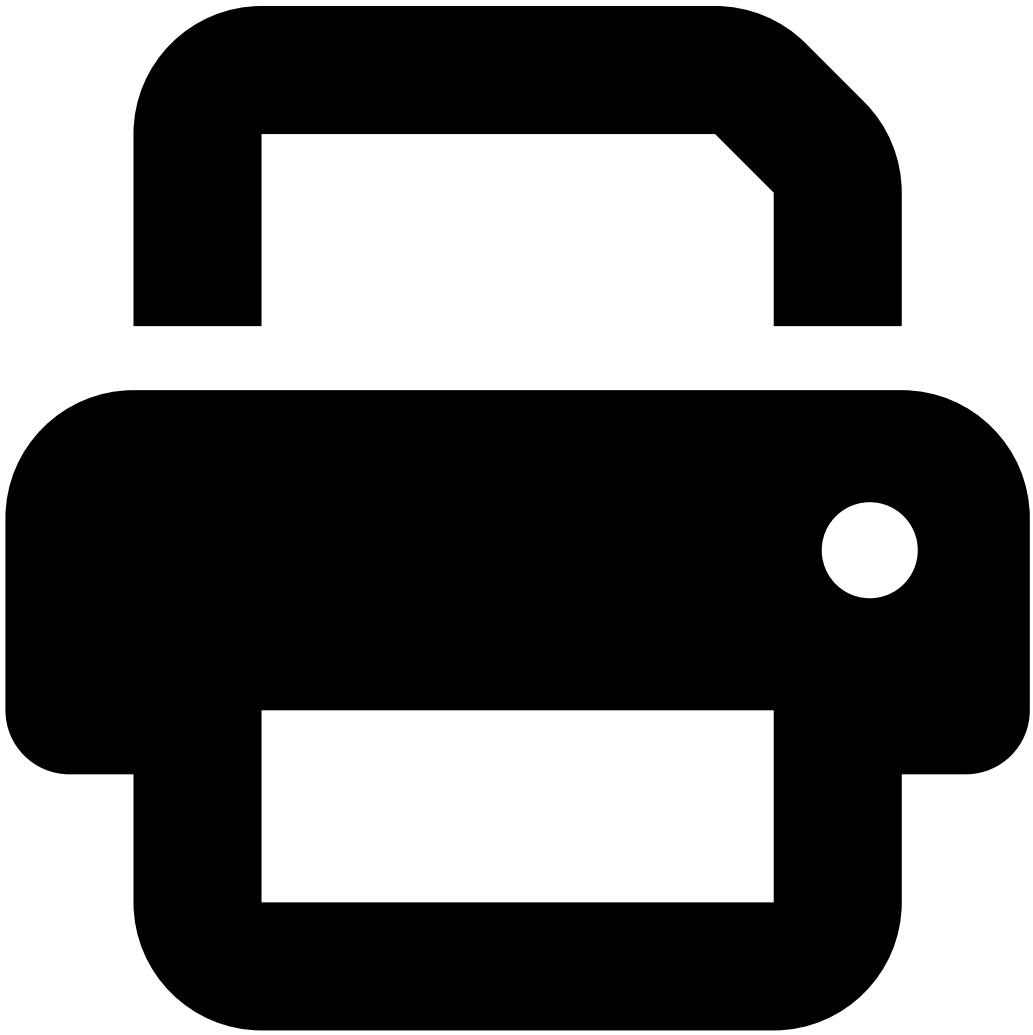









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Even though I’m from Northern Italy, I’ve grown to love and appreciate the beautiful traditions of the South—especially thanks to my Sicilian sister-in-law. Every Christmas, she brings a gorgeous **Buccellato Siciliano**, a stunning fig and nut pastry 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



Buccellato Siciliano is a traditional Sicilian Christmas pastry ring filled with a rich mixture of dried figs, nuts, raisins, honey, candied orange peel, and warm spices, all wrapped in a tender, buttery pastry. Baked until golden and beautifully decorated with its signature slits, this festive dessert is a cherished holiday tradition that brings family and friends together. While it takes a little extra time to prepare, every bite is filled with authentic Sicilian flavor, making it a truly memorable centerpiece for your Christmas table.

PASTRY DOUGH

- 3 cups all-purpose flour
- ½ cup sugar
- 1 cup cold unsalted butter, cubed
- 2 large eggs
- 1 tsp vanilla extract
- 1 orange zest
- Pinch of salt
- 1 – 2 tbsp cold water (only if needed)

FIG & NUT FILLING

- 2 cups **dried figs**, chopped (soaked in Marsala 20–30 min, drained)
- ¾ cup raisins

- 1 cup walnuts, chopped
- 1 cup pistachios, chopped
- ½ cup almonds, chopped
- ½ cup candied orange peel (cedro), chopped
- ½ cup honey
- ⅓ cup sugar
- 1 orange zest
- 1 tsp cinnamon
- ½ tsp clove
- 2 – 4 tbsp Marsala or the soaking liquid (optional, only if the mixture is too thick)

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.
5. Wrap and chill **30 minutes**.

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

Assemble:

1. Roll chilled dough into a large rectangle (about ¼-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:

1. **350°F (175°C)**

   35–45 minutes, until deeply golden.

Decorate (Optional)

1. Warm apricot jam + a splash of water and brush over the top

   Add candied fruit or pistachios

   Dust with powdered sugar

Dessert
Italian
Italian pastry recipe

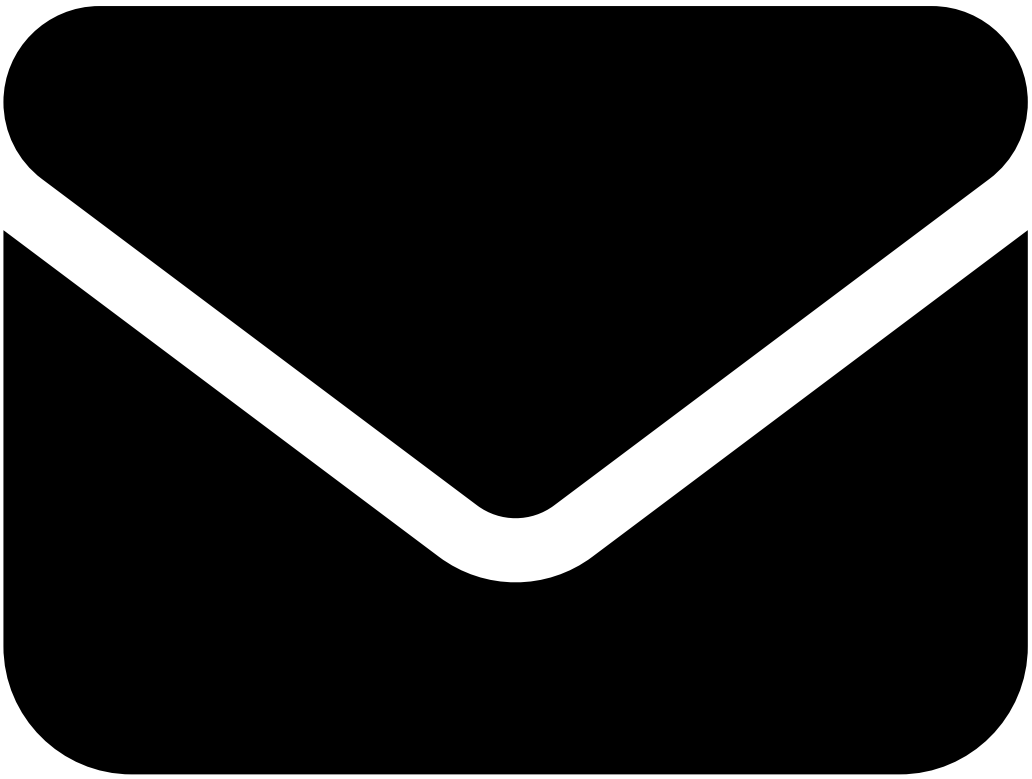
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10 Italian Christmas Cookies You Must Bake

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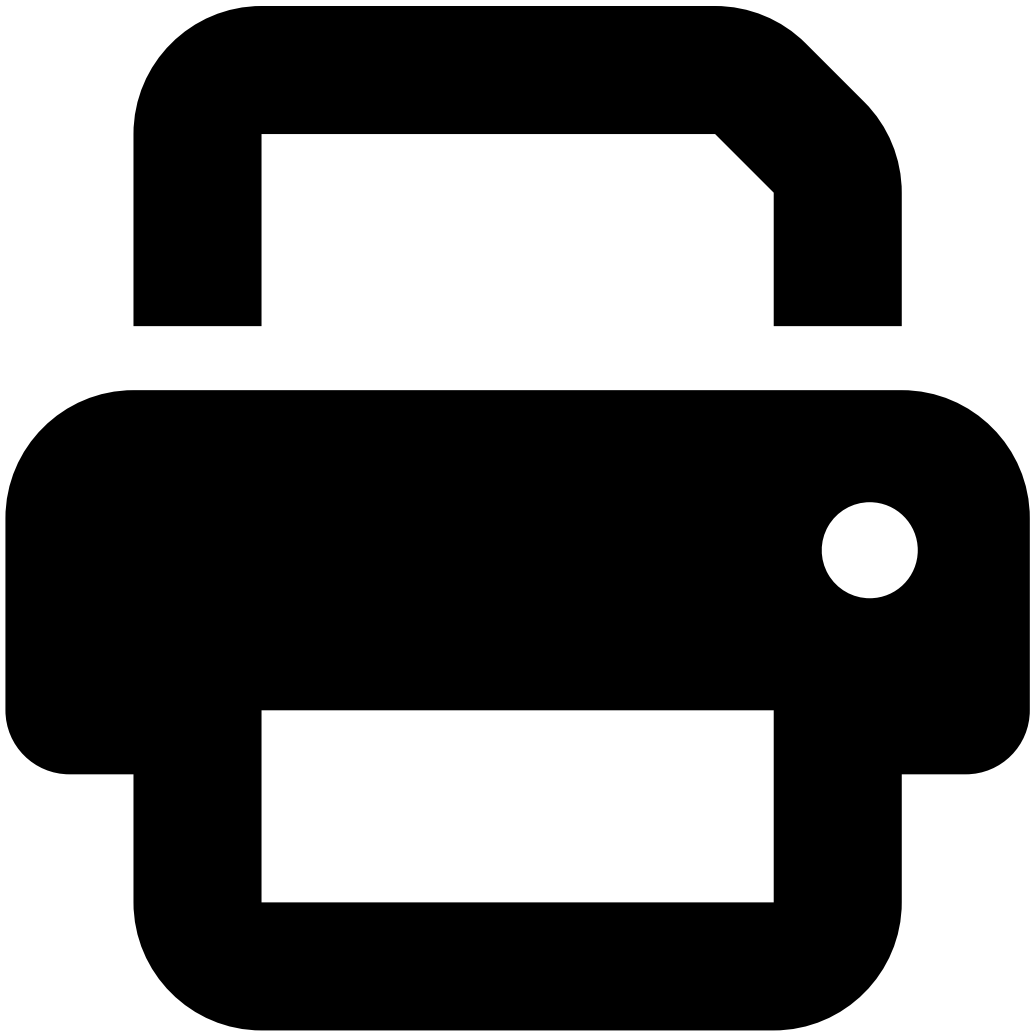
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Celebrate the season with these classic Italian cookies that bring warmth, tradition, and a touch of sweetness to your table.

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.

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. · · GO TO RECIPE

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.

GO TO RECIPE

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.

GO TO RECIPE

Chocolate Walnut Holiday Cookies

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

GO TO RECIPE

Lemon Ricotta Cookies

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

GO TO RECIPE

Tuscan Bullseye Cookies

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

GO TO RECIPE

Italian Almond Cantucci Cookies

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

GO TO RECIPE

Italian Pizzelle cookies

No Italian Holiday is without these crisp, thin, buttery Italian Pizzelle Cookies. Delicate, thin, wafer like this recognizable Italian cookies aren’t baked in the oven, they get their shape by pressing the batter between the hot Pizzella Iron.GO TO RECIPE

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.

GO TO RECIPE

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.

GO TO 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.