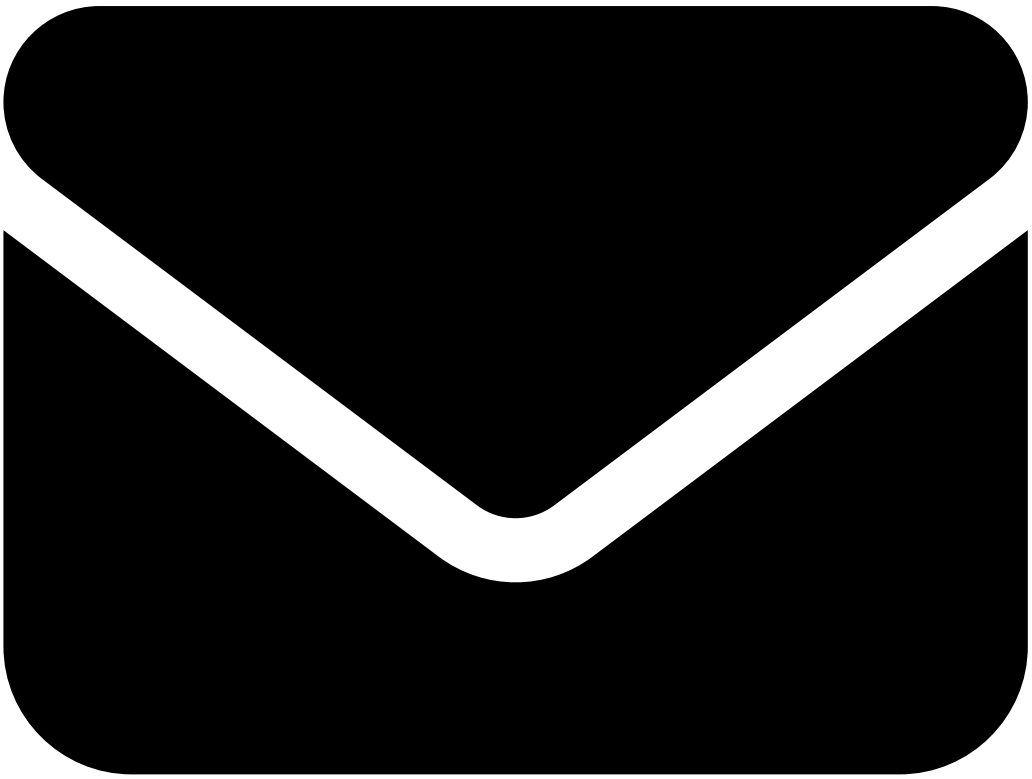
Italian Lemon knot cookies

Italian Lemon Knot Cookies

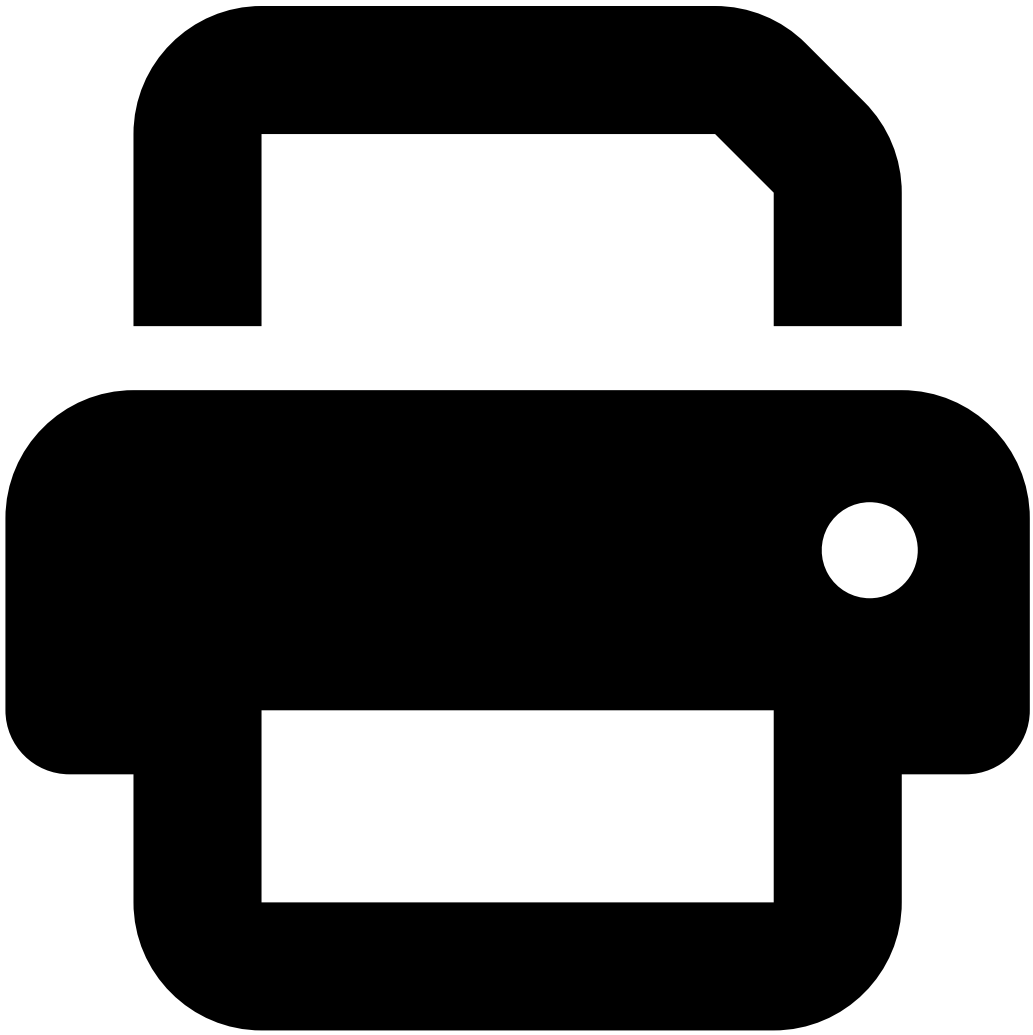
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



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. I always put some away for my self before sharing with others, these tend to disappear quickly.

I make them around this time of year, especially because we have a lemon tree that’s so prolific in the spring, I’m always looking for ways to use the harvest. They have the most tender, cake-like texture that just melts in your mouth- prefect with a cup of coffee or espresso.

Things to know about this Italian lemon knot cookie recipe

These Italian lemon knot cookies are best enjoyed fresh, but they store beautifully too. Once the glaze has fully set, keep them in an airtight container at room temperature up to 4-5

days. If your stacking them, place parchment paper between the layers to prevent sticking. Their soft, cake-like texture holds up well without drying out.

This cookies are also freezer- friendly! You can freeze the unglazed cookies for up to 2-3 months- just let them cool completely and store in a sealed container or freezer bag. When you're ready to serve , thaw at room temp. and glaze fresh for that bright, just baked taste.

You can also freeze them fully prepared and glazed- just let the glaze set completely first, then layer them between parchment paper in an airtight freezer container. Thaw at room temperature when ready to enjoy, and they'll taste just as fresh.

If you love cookies as much as I do Check out my lemon ricotta cookies or my Italian gluten free walnut cookies or my personal favorite Italian almond cantucci

Italian Lemon Knot Cookies



These Italian Lemon Knot Cookies are soft, tender cookies with a delicate lemon flavor and a sweet lemon glaze. Traditionally shaped into little knots, they are simple to make and perfect for holidays, celebrations, or enjoying with a cup of coffee.

- 3 1/2 cups flour
- 1 Tbsp. baking powder

- 1 cup sugar
- 3 eggs
- 1/2 stick room temperature butter
- 2 teaspoon vanilla extract
- Juice and zest from 2 lemons
- 1/3 cup milk

For the Lemon Glaze

- 2 cups powder sugar
- 2-3 Tbsp. lemon juice

1. Line baking sheets with parchment paper

2. In a bowl wisk together the flour , sugar, and baking powder set aside
3. In a separate bowl with a hand mixture beat the sugar with the butter until light. Add the eggs one at a time , beating well after each one. Stir in the vanilla, milk, lemon zest and juice.
4. Gradually mix in the flour, then move to a lightly floured smooth surface and knead the dough until smooth. Cover and let rest in the fridge for at least one hour or overnight.
5. Then preheat your oven to 350 degrees.
6. Take a heaping tablespoon of dough , roll it into a rope about 6 inches long, and tie a loose knot. Place on the baking sheets 1 inch apart.
7. Bake for 10-12 minutes or until lightly golden on the bottom . The cookies should stay pale on top. Let cool.
8. Make the glaze. in a bowl mix the powder sugar with 2-3 tablespoons of lemon juice until smooth. Dip the cooled cookies in the glaze top with sprinkles if desired.

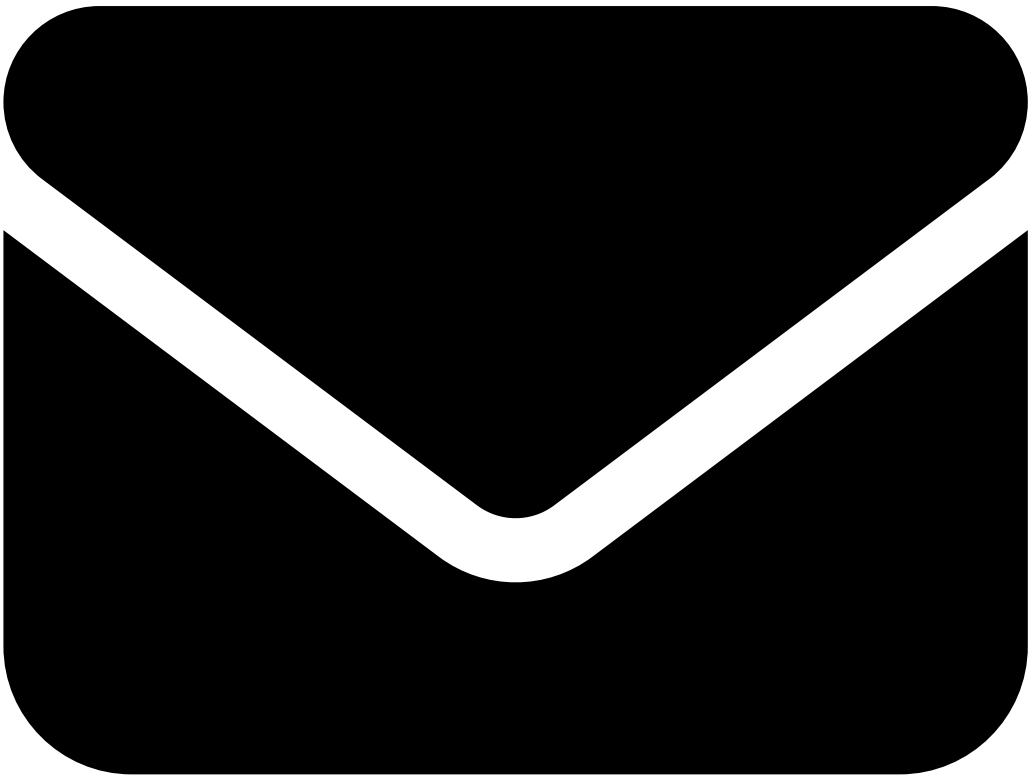
cookies, Dessert
Italian

Italian almond cantucci cookies

Italian almond Cantucci cookies

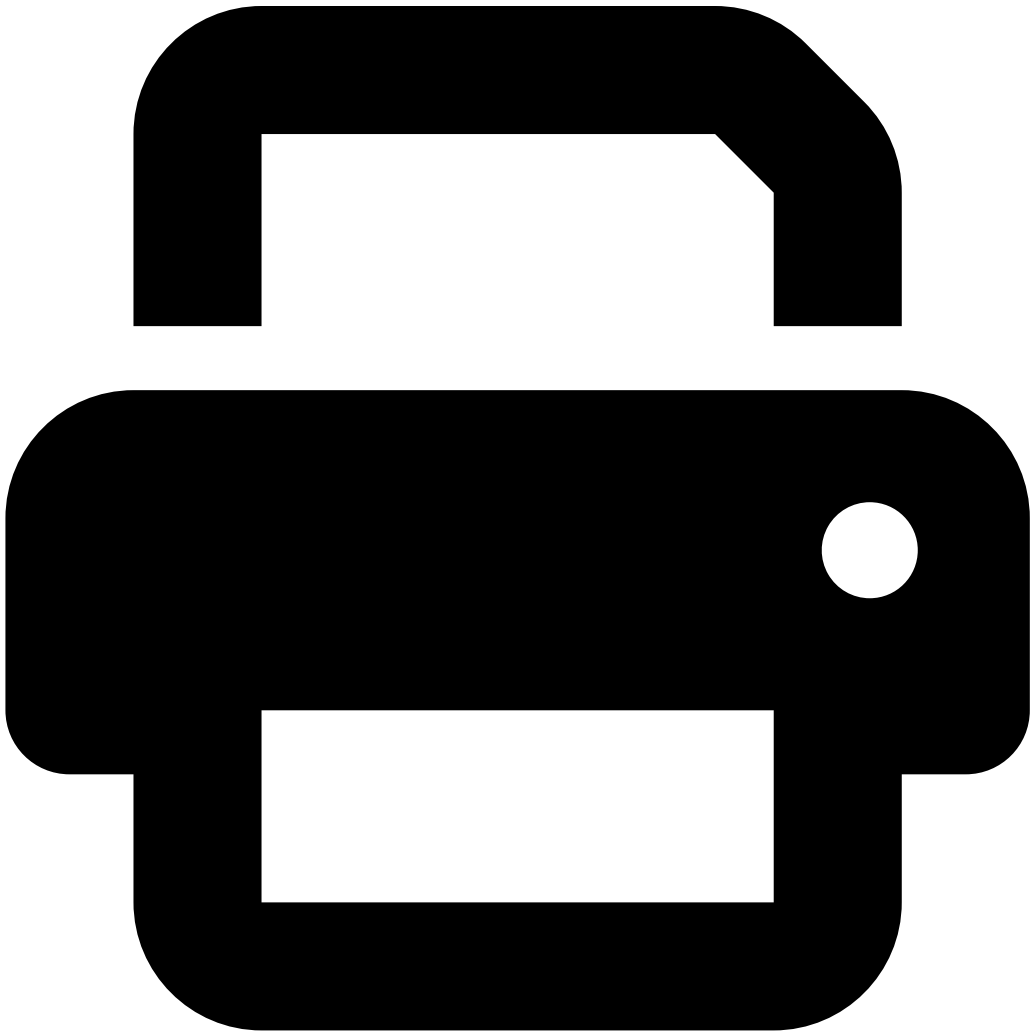
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



Few cookies capture the essence of Italy quite like cantucci. These twice- baked almond biscotti come from the heart of Tuscany, where I was born, and have been a beloved treat for centuries. Their signature crunch, nutty aroma, and subtle sweetness make them a favorite accompaniment to a glass of Vin Santa, the traditional Italian dessert wine. Cantucci also known as biscotti di Prato, originated in the town of Prato, just outside of Florence. Historically, they were baked with simple ingredients like flour. sugar, eggs, and almonds, without any oil or butter. This technique gave them their long shelve life, making them a staple in Italian households for generations. Over time, different regions of Italy have added their own spin on the classic, incorporating flavors like anise, chocolate, and citrus zest.

Good to know about Italian Almond

cantucci cookies

What sets cantucci apart from other cookies is their twice-baked process. The dough is first shaped into logs and baked until golden. Then after a brief cooling period, the logs are sliced and baked again. This second bake is what gives them their characteristic crispness, making them ideal for dipping into coffee or wine.

In Italy, cantucci are more than just a cookie: they are a tradition. Served during holidays, family gatherings, and special occasions, they symbolize warmth and hospitality. Their simplicity and satisfying crunch make them a versatile treat, whether enjoyed as a midday snack or a sweet ending to a meal.

Making cantucci at home is a rewarding experience, filling the kitchen with the comforting scent of toasted almonds and baked goods. While the classic version remains a favorite, experimenting with variations- such as dipping them in melted dark chocolate or adding dried fruit- can them a personal touch.

Whether enjoyed the traditional way with a glass of Vin Santo or simply alongside a morning espresso, Italian Almond Cantucci cookies are a delightful taste of Italy that never goes out of style.

Ready to experience the authentic taste of Tuscany? Bake a batch of cantucci today, and if you do, be sure to tag me or leave me a comment- I’d love to see your creations!!!

Italian almond Cantucci Cookies



Italian Almond Cantucci are classic twice-baked Tuscan cookies with crisp edges, a crunchy texture, and plenty of toasted almonds in every bite. Traditionally enjoyed with coffee or tea, these simple Italian cookies are perfect for gifting, holiday baking, or enjoying as an everyday treat.

- 1 1/2 cups almonds skin on
- 2 1/2 cups all purpose flour
- 1 1/3 cups sugar
- the juice and zest from one lemon
- 2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 eggs
- 1 Tbsp. vanilla extract
- 1/2 stick melted butter

1. Preheat your oven to 350

2. Spread the almonds on a baking sheet and toast in the oven for 10-12 minutes. Let cool. Then roughly chop the almonds Leave the oven on
3. Line a large baking sheet or two smaller ones with parchment paper.
4. In a bowl add the flour, sugar, lemon zest, salt and baking powder. Whisk to combine.
5. Make a well in the center of the dry ingredients.
6. Break the eggs into the well and add the vanilla and cooled melted butter.
7. Whisk together the wet ingredients slowly incorporating

part of the dry ingredients.
8. Before the dry ingredients are completely mixed in with wet ingredients use your hands to finish incorporating the dry ingredients.
9. As the mixture starts to come together add the almonds.
10. Turn out unto a lightly floured surface and knead lightly. The dough should be firm but soft.
11. Divide the dough into 4 equal parts
12. Roll each part into a 10 inch log. If the almonds pot out poke them back into the dough and smooth the surface
13. Bake the logs in the middle oven rack for 20-25 minutes until golden brown. Remove from the oven and let cool on the baking sheets for 10 minutes
14. Reduce the oven temperature to 300 degrees
15. While still warm, cut each log into 8-10 slices.
16. Arrange cut side up, unto the lined baking sheets. Return to the oven for 12-15 minutes.
17. Cool on a wire rack and store in an airtight container.

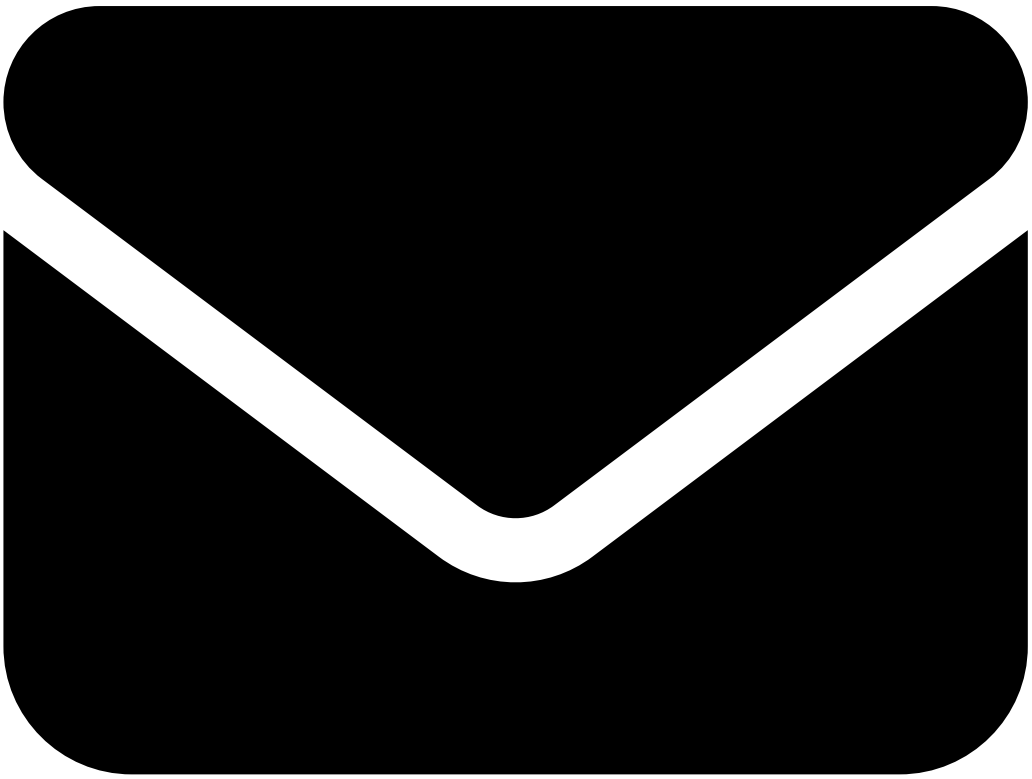
cookies, Dessert
Italian
Italian almond cookies, traditional cantucci,

Tuscan bullseye heart cookies

Tuscan Bullseye Heart Cookies

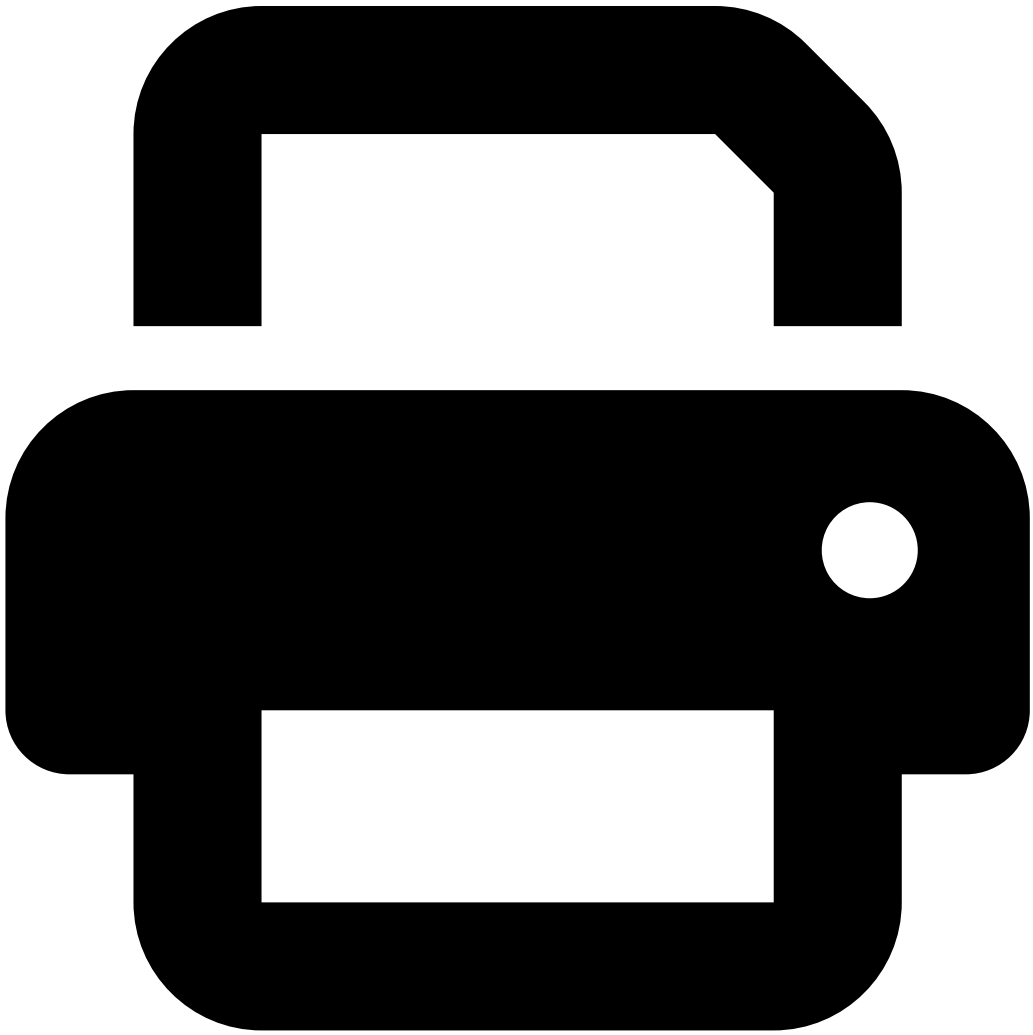
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



Tuscan Bullseye heart cookies “occhi di Bue a cuoro, are a delightful Italian cookie perfect for Valentine’s Day or any special occasion. These delicate, buttery shortbread cookies are filled with a luscious jam or chocolate and shaped into hearts for a romantic touch.
Originating in Tuscany, occhi di bue (ox eyes) are a classic Italian pastry shop favorite, typically round with a small cutout revealing the filling inside. For this special version we-re adding a loving twist- heart shapes and a dusting of powder sugar for an irresistible finish.

Whether your making these Tuscan bullseyes heart cookies for your sweetheart, family or simply indulging in a little self-love, these cookies are a simple, elegant, way to share something sweet and delicious.

How to Keep this Tuscan bullseye heart cookie recipe easy

Here’s a prep plan to keep making Tuscan Bullseye cookies efficiently:

Tuscan Bullseye Cookies Prep Plan

1. Ingredient & Equipment Prep (1-2 Days Before Baking)

- **Measure & Organize Ingredients**: Pre-measure flour, sugar, butter, eggs, vanilla extract, chocolate, and any additional ingredients.
- **Chop & Portion Fillings**: If using chocolate, nuts, or jam, have them chopped and portioned ahead of time.
- **Prepare Equipment**: Line baking sheets with parchment, set out mixing bowls, and ensure cookie cutters or shaping tools are clean and ready.

2. Dough Preparation (Night Before Baking)

- **Make the Dough**: Prepare and mix the cookie dough according to the recipe.
- **Chill for Easy Handling**: Wrap in plastic and refrigerate overnight for better texture and easier shaping.

3. Assembly & Baking (Baking Day)

- **Preheat & Set Up Workstation**: Ensure an efficient workflow for rolling, cutting, filling, and sealing the cookies.
- **Shape & Fill Cookies**: Roll out dough, cut shapes, and assemble with chocolate or preferred filling.
- **Bake in Batches**: Use pre-lined trays and bake efficiently in a preheated oven.

4. Cooling & Storage (Post-Baking)

- **Cool Completely**: Transfer baked cookies to a wire rack to cool before handling.
- **Store Properly**: Keep in an airtight container at room temperature or freeze extras with parchment layers.

Tuscan Bullseye Heart Cookies



Tuscan Bullseye Heart Cookies are delicate, buttery Italian cookies with a tender texture and a sweet jam-filled center. Their pretty heart shape makes them perfect for Valentine's Day, holidays, gifting, or enjoying with a cup of coffee.

- 1 stick of butter
- 1 cup sugar
- 1 medium Juice and zest from 1 lemon
- 2 Teaspoon vanilla
- 1 medium egg
- 2 medium egg yolks
- 21/2 -3 cups flour
- 2 tsp. baking powder
- 1/2 cup strawberry jam
- powder sugar for serving

1. Preheat your oven to 350- degrees. Bring your butter to

room temperature, Line a baking sheet with parchment paper.

2. In a bowl beat the butter with the sugar until light and fluffy (about 2-3 minutes)
3. Add the egg, and egg yolks one at a time , beating until well combined. Then add in the vanilla, lemon zest, and lemon juice beat until well combined

4. Mix the flour and baking powder together, Slowly add in the flour mixing only until well combined. Use your hands to form the dough into a smooth ball. Cover and let rest in the refrigerator for at least 30 minutes.

5. Bring the dough to room temperature. On a lightly floured broad roll the dough to a 1/4 inch thickness,
6. Cut out the dough with a large heart shape cookie cutter. Then cut out half of the hearts with a smaller heart shaped cookie cutter.
7. lay the cookies on the prepared baking sheet. Bake in the preheated oven for 10-12 minutes.
8. Let cool then sprinkle the cut out hearts with powder sugar. Spread the uncut hearts with strawberry jam. Assembly the cookies place the powder sugar cutout one on top of the strawberry spread one. Press the cookies together lightly.

Chill the shaped cookie dough before baking to help the hearts hold their shape and prevent the cookies from spreading in the oven.

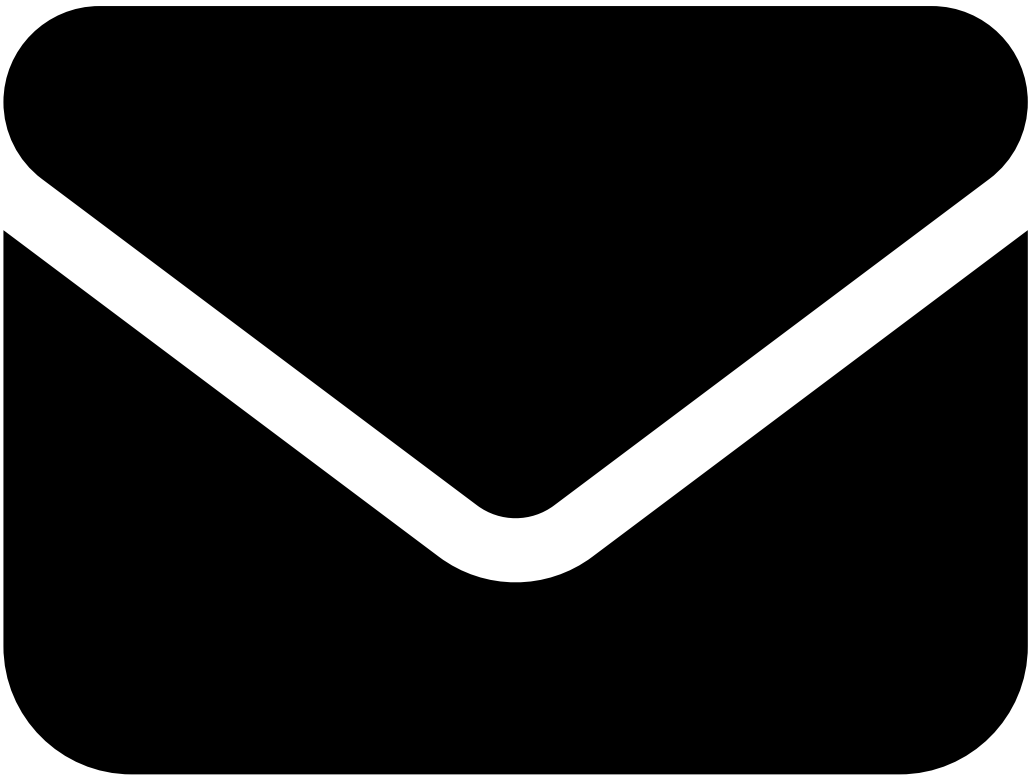
cookies, Dessert
Italian
Tuscan bullseye heart cookies, Italian heart cookies

Pizzicati Italian pinch cookies

Pizzicati Italian Pinch Cookies

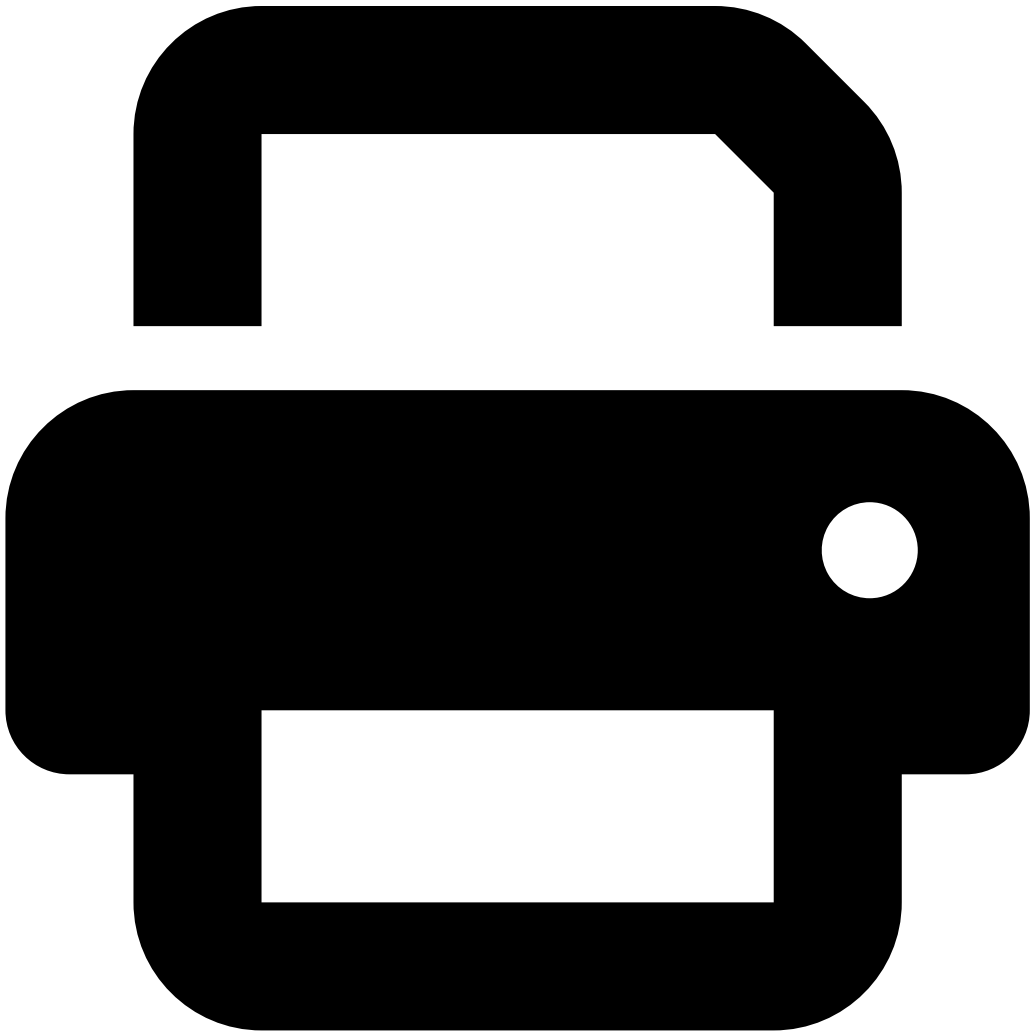
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



Pizzicati, also known as Italian pinch cookies, are a delicious treat that brings a touch of charm to any cookie tray. These buttery , flaky cookies are named for their unique shape, formed by pinching the dough around a sweet jam filling. Perfectly in texture and flavor pizzicati cookies are fun to make as they are to eat. Whether you are making them for your Christmas cookie tray or looking for simply indulgence these traditional pinch cookies are going to bring a taste of Italy to you.

These cookies are not only a testament to the art of Italian baking but also an invitation to get creative- choose your favorite jam, Nutella or even sweetened ricotta to make them your own.

Why your are going to love this

pizzicati Italian pinch cookie recipe

You’re going to love this recipe because it combines elegance with ease, creating a cookie that looks impressive but is incredibly easy to make. The dough comes together quickly in the food processor with pantry staples, and the filling options are endless, allowing you to customize each batch to suit your cravings or occasions. These pizzicati cookies are light, buttery and perfectly balanced with their sweet centers, making them irresistible to both kids and adults. Whether you’re an experienced baker or just starting this recipe is foolproof, bringing Italian baking to your kitchen.

Storage

Room Temperature: Store completely cooled cookies in an airtight container for **up to 5 days**.

Freezer: Freeze baked cookies in an airtight freezer-safe container for **up to 2 months**. Thaw at room temperature before serving. You can also freeze the unbaked dough for up to 2 months; thaw overnight in the refrigerator before rolling and shaping.

More Italian Desserts

If you love traditional Italian cookies and desserts, try my **Cantucci Cookies**, **Lemon Ricotta blue berry bundt cake**, and **Lemon Tiramisu**. For more sweet Italian favorites, browse my **Italian Dessert Recipes**.

Pizzicati Italian Pinch Cookies



Pizzicati are delicate Italian pinch cookies with a tender, buttery texture and a sweet jam filling tucked inside. Their name comes from the Italian word *pizzicare*, meaning “to pinch,” which describes the simple way the dough is folded around the filling. These charming little cookies are perfect with coffee or tea and make a beautiful addition to an Italian dessert table.

- 1 1/2 cups of flour
- 1 tsp. baking powder
- zest from 1 lemon
- 3/4 cup powder sugar
- 1/2 stick cold butter
- 1 egg
- 1 cup your favorite jam
- powder sugar for dusting

1. Add the flour, sugar, baking powder and lemon zest to a food processor fitted with a metal blade and mix briefly with a few pulses. Add cubed butter and pulse until you have a sandy mixture then add the egg and pulse just until well combined.

2. Transfer the dough unto a lightly floured work surface and knead the dough until you have a smooth consistency. Wrap in plastic wrap and refrigerate for at least 30 minutes.

3. Then bring the dough to room temperature place on a lightly floured broad and roll out until the dough is approximately 1/8 ” thick. With a round cookie cutter or glass cup cut circles about 3 inches in diameter. Place a teaspoon of jam in the center of each circle.
4. Bring the sides of the dough together to close the circle, and pinch the ends firmly together to secure them.
5. Place the cookies on a parchment lined baking tray and bake in a pre heated oven for 13-15 minutes.
6. Let cool slightly before dusting with powder sugar.

Keep the dough chilled. Pizzicati dough is delicate, and working with it while it’s cold makes it much easier to roll, fill, and pinch closed. Don’t overfill the cookies with jam—a small amount is all you need. Too much filling can leak out as they bake.

Tip text
cookies, Dessert
Italian
Pizzicati cookies, Italian pinch cookies

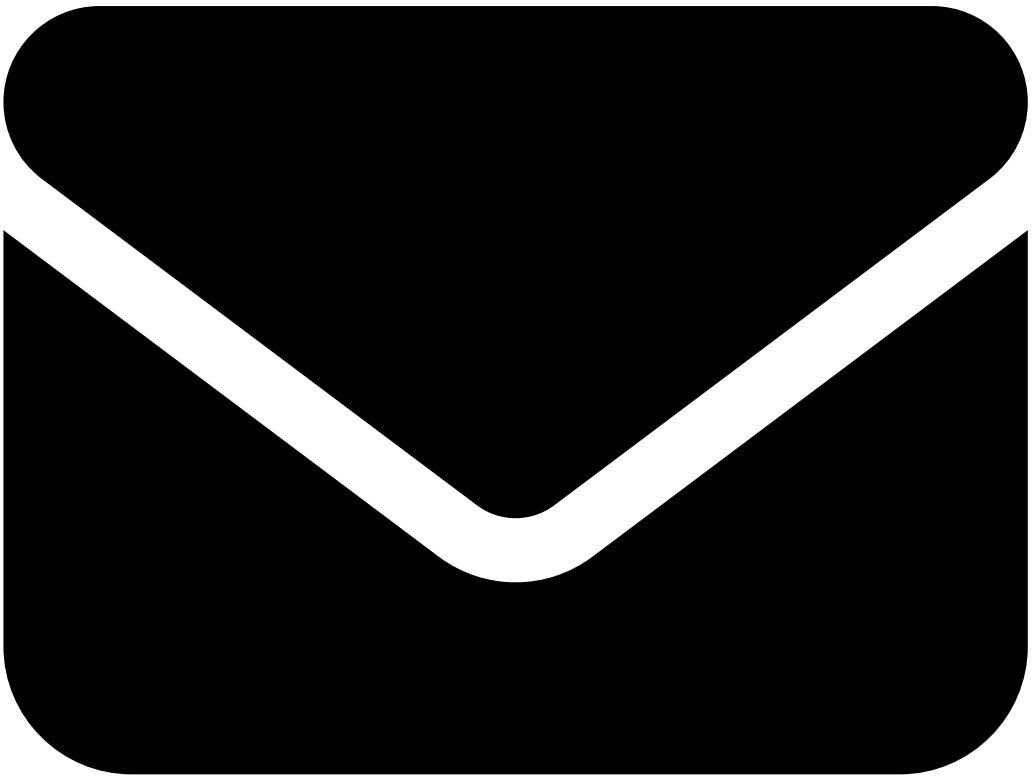
Italian Rainbow Cookies (Italian Christmas Cookies)

Italian Rainbow Cookies (Italian

Christmas Cookies)

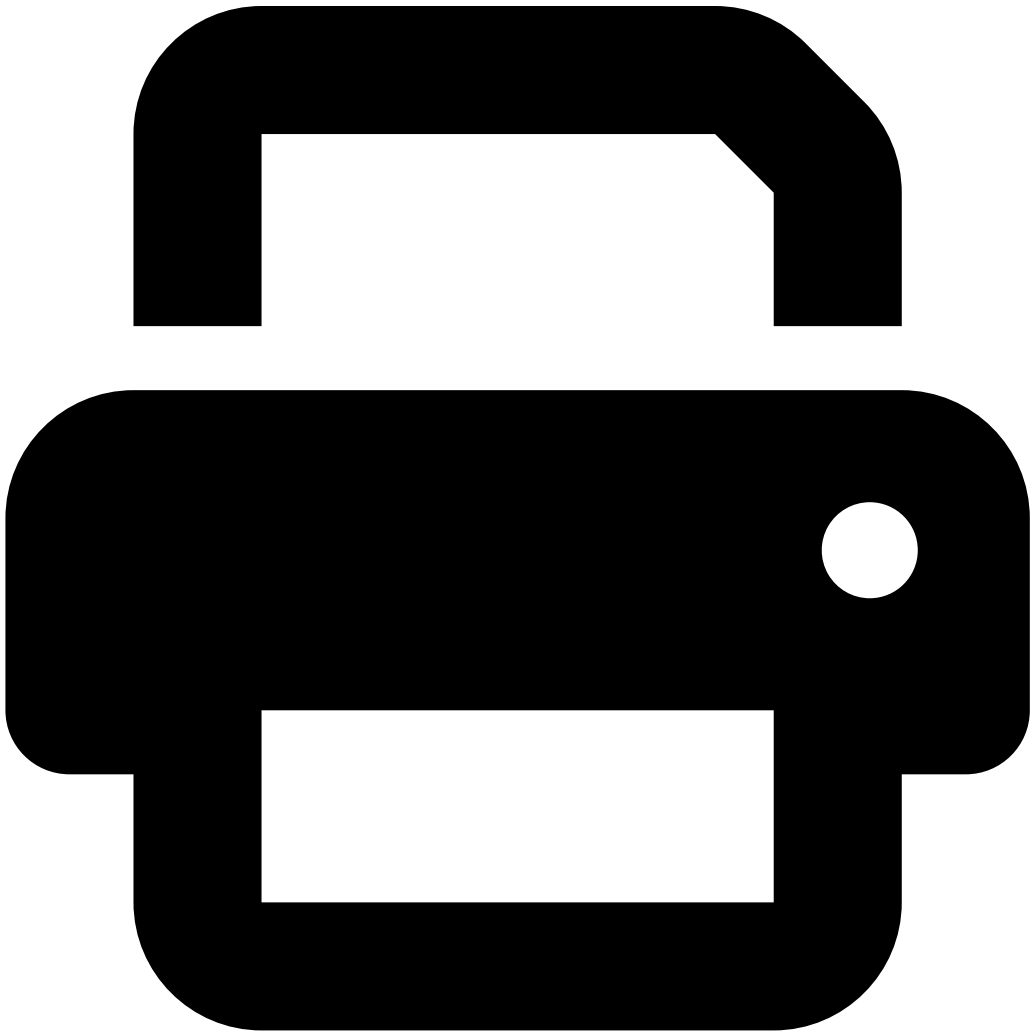
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



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. Each layer is vibrantly dyed in the colors of the Italian flag – green, white and red. Then the entire thing is coated with a thin layer of chocolate, adding richness that perfectly complements the nutty almond flavor and tart jam. Often enjoyed during the Christmas season.

Simplify Making these Italian rainbow cookies

Making Italian rainbow cookies can be simplified with a prep plan, turning what seems like an intimidating recipe into a manageable and enjoyable baking project. These cookies are all about layering and timing, so organization is key.

1. Gather your ingredients: Ensure you have everything ready, including the almond paste, food coloring, fruit jam, and chocolate.
2. Prepare the pans and batter first: line three identical size baking pans with parchment paper, which makes transferring the layers easier. Mixing all the batter at once before dividing and coloring it speeds up the process.
3. Bake layers together: If you have three pans of the same size you can bake all the layers at once. If not, plan to bake back- to- back while cleaning or prepping other steps.
4. Allow the layers to cool: While the cakes cool, prepare the jam by warming it slightly in the microwave for easier spreading.
5. Assemble: Once the cakes are cooled, stack them with a thin layer of jam, using parchment paper or plastic wrap place a skillet gently on top to weigh the cakes down for even layers. Let the assembled cakes sit in the fridge for a few hours or overnight for the best results.
6. Top with the chocolate the next day: Once the layers are firm melt and spread the chocolate topping smoothly. Chill again briefly to harden the chocolate before slicing into squares. This prep plan divides the work into manageable steps and gives you time to focus on perfecting each step, ensuring your Italian rainbow cookies turn out as impressive as they are delicious.

Storage

Store Italian Rainbow Cookies in an airtight container in the refrigerator for **up to 1 week**. The flavor and texture actually improve after the layers have had time to soften and the flavors meld together. Let them sit at room temperature for a few minutes before serving.

They can also be **frozen for up to 2–3 months**. Wrap well

and place in an airtight freezer-safe container. Thaw overnight in the refrigerator.

If you love classic Italian and Italian-American desserts, try some of my other sweet recipes:

- **Italian Panna Cotta** – a simple, creamy Italian dessert made with just a few ingredients.
- **Lemon Blueberry Semifreddo** – light, creamy, and perfect for making ahead.
- **Italian Ricotta Cookies** – soft, tender cookies with a delicious ricotta-based dough.
- **Italian Almond Cookies** – a simple almond treat that's perfect with coffee or tea. crisp, twice-baked cookies perfect for dipping in coffee.

Italian Rainbow Cookies (Italian Christmas Cookies)



These Italian Rainbow Cookies are a classic Italian-American Christmas cookie made with colorful almond cake layers, raspberry or apricot jam, and a smooth chocolate coating. Beautiful, festive, and perfect for holiday cookie trays.

- 1 cup sugar

- 8 oz. can almond paste
- 3 sticks butter (softened and divided)
- 4 eggs separated
- 1/4 cup milk
- 2 teaspoon almond extract
- 2 cups all purpose flour
- 1/4 tsp. each red and green food coloring
- 1 cup raspberry jam
- 2 cups semisweet chocolate

1. Preheat your oven to 350-degrees

2. The first step is to separate the eggs . Then beat the egg whites in a mixer until soft peaks form . Set aside while preparing the batter.
3. In a stand mixer or hand mixer combine the sugar with the almond paste and 1 stick of butter. Mix until smooth. Add the remaining 2 sticks of butter and continue mixing until smooth. Gradually add in the egg yolks, then the milk and almond extract , mix until well combined. Add the flour and slowly mix until combined.

4. Fold the egg whites into the cake batter.
5. Divide the dough into thirds. Leaving 1 uncolored and adding one drop of green food coloring to 1 and 1 drop of red to another. Spread the dough on parchment lined quarter size pans. Bake for 10 -12 minutes. Let cool. Then spread each layer with raspberry jam. Put the layers together. Making the uncolored 1 the center. Then add a weight to press them down.
6. Melt the chocolate in a bowl over simmering water. Frost the cooled cookies with the melted chocolate.
7. Let set then cut the rainbow cookies into squares.

For clean, beautiful layers, chill the assembled cookie well before cutting. Use a sharp serrated knife and gently trim the

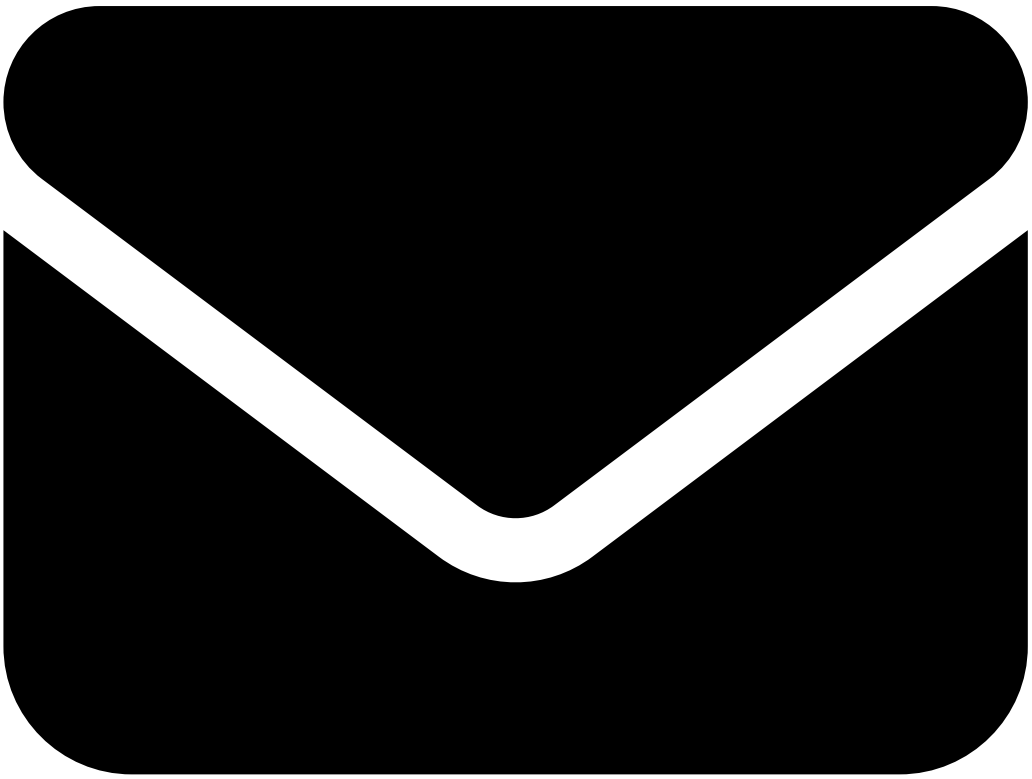
edges first, then cut into even squares. This gives you those distinct colorful layers and clean chocolate-coated edges.
cookies
Italian

Authentic Italian Christmas Struffoli

Authentic Italian Christmas Struffoli

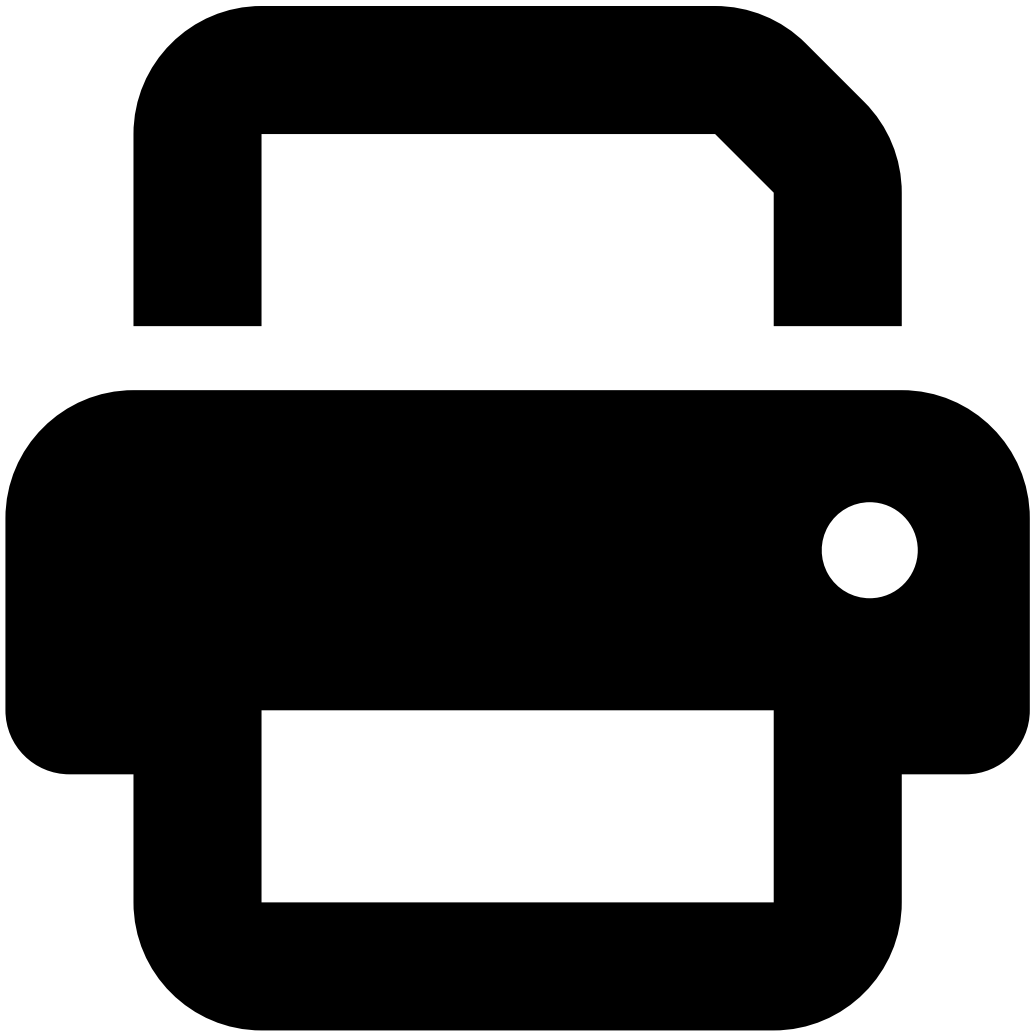
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



Authentic Italian Christmas Struffolli, also know as honey balls, is an Italian Christmas dessert that brings up cherished holiday family memories for me and many Italian families. These golden , bite size balls of sweet dough are a hallmark of traditional Italian celebrations. deep- fried to perfection, they are crispy on the outside, soft and chewy on the inside. Once fried they are generously coated with a warm honey, sugar creating a sweet glaze that holds them together in a mound or wreath shape.

Colorful sprinkles and sliced almonds turn this simple treat into a festive centerpiece for your holiday dessert table. Each bite offers a satisfying crunch followed by the sweetness of the honey, making it impossible to eat just one.

Tips for success when making

Authentic Italian Christmas struffoli

1. Uniform size dough balls: Roll the dough into evenly sized balls, about the size of a marble. This ensures they fry evenly, resulting in a consistent texture.
2. Maintain the right oil temperature: heat the oil to 350-degree F and monitor the temperature throughout frying. If the oil is too hot the struffoli will brown too quickly and remain undercooked on the inside. Too cool, and they will absorb excess oil becoming greasy instead of light and crispy.
3. Work quickly with warm honey: Coat the fried balls in the honey while still warm, This helps the honey to stick evenly and creates a glossy coating. Stir gently to cover all the dough balls with honey, add the sprinkles and almonds before the honey sets. This Authentic Italian Christmas stuffolli is more than just a dessert- it’s a celebration of tradition and family. By following these simple tips ,you will create a delicious centerpiece for your holiday table. Whether enjoyed with a cup of coffee or as part of a Christmas spread, stuffolli brings Italy to the season.

Storage

Store struffoli in an airtight container at room temperature for **up to 3 days**. Keep them covered so they don’t dry out. For the best texture, I recommend serving them within the first couple of days.

CTA / Internal Links

If you love traditional Italian Christmas desserts, try some of my other holiday favorites:

- **Italian Rainbow Cookies** – colorful almond cake layers with jam and chocolate.

- **Italian Panna Cotta** – a simple, creamy Italian dessert that's perfect for entertaining.
- **Italian Biscotti** – crisp, classic cookies made for dipping into coffee.
- **Lemon Blueberry Semifreddo** – a make-ahead dessert that's light, creamy, and refreshing.

Authentic Italian Struffoli Recipe (Christmas Honey Balls)



Authentic Italian Struffoli are small, golden balls of fried dough tossed in warm honey and decorated with colorful sprinkles. This traditional Italian Christmas dessert is festive, delicious, and a favorite for holiday gatherings.

- 3 cups flour
- 1/2 cup sugar
- 1 1/2 teaspoon baking powder
- Zest for one lemon and one orange
- 1/2 cup melted butter
- 3 eggs
- 1/3 cup white wine
- 2 cups honey
- 1/2 cup sugar
- sprinkles
- sliced almonds

1. In a bowl blend the flour, baking powder, sugar, lemon and orange zest and blend well.

2. Make a well in the center of the flour mixture, add the eggs, butter and wine gather the flour mixture towards the center forming a ball . Then, on a lightly floured broad knead the dough until smooth. Wrap and let the dough rest in the refrigerator for at lest 30 minutes.
3. Then flatten the dough and cut into strips roll into a rope then cut into small even dice roll into balls.
4. Bring the oil to medium high heat fry the dough balls in batches until golden brown about 4-5 minutes. remove and drain on paper towels.
5. To a large saute pan add the honey and sugar, Cook on low until the sugar melts.
6. Then add the fried dough to the honey mixture. Stir to coat all the dough balls.
7. Place a small glass in the center of a large dish. Add the honey balls in a circular pattern forming a wreath. Top with sprinkles and the sliced almonds. I tied some cooking twine into a bow, used cranberries and rosemary sprigs to add a festive touch.

Keep the dough balls small and fry them in batches so they cook evenly and become light and golden. Toss them in the warm honey while they’re still slightly warm so the honey coats every piece.

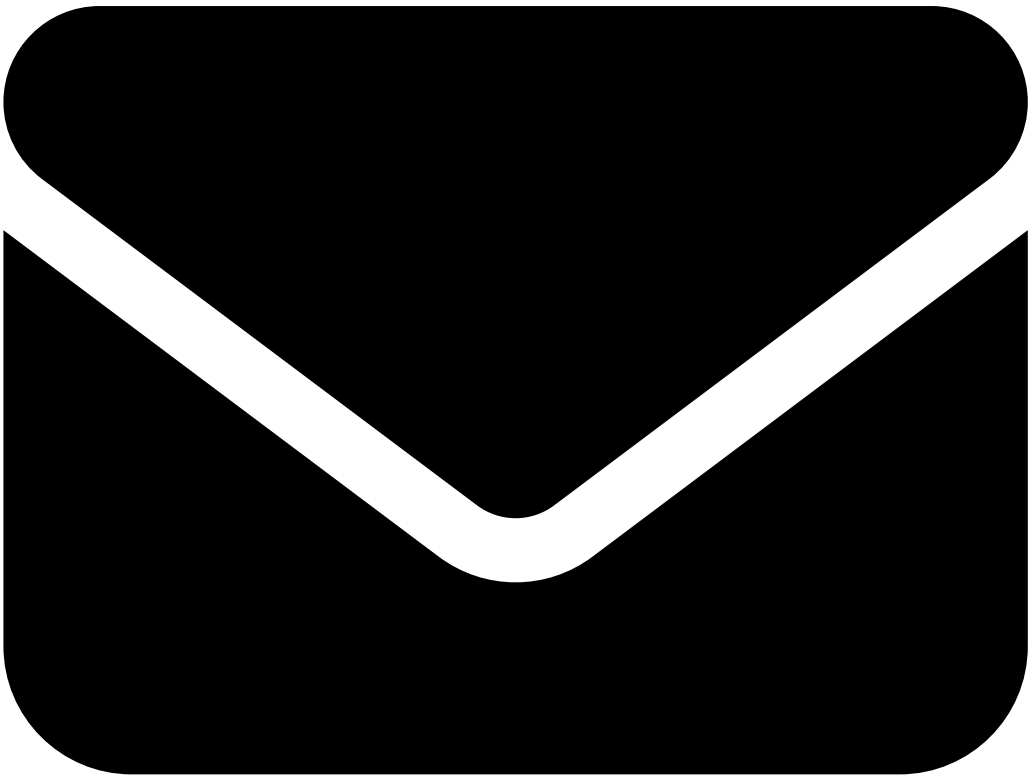
Tip text
Dessert
Italian
authentic Italian struffoli,

Cranberry orange ricotta cookies

Cranberry Orange Ricotta Cookies

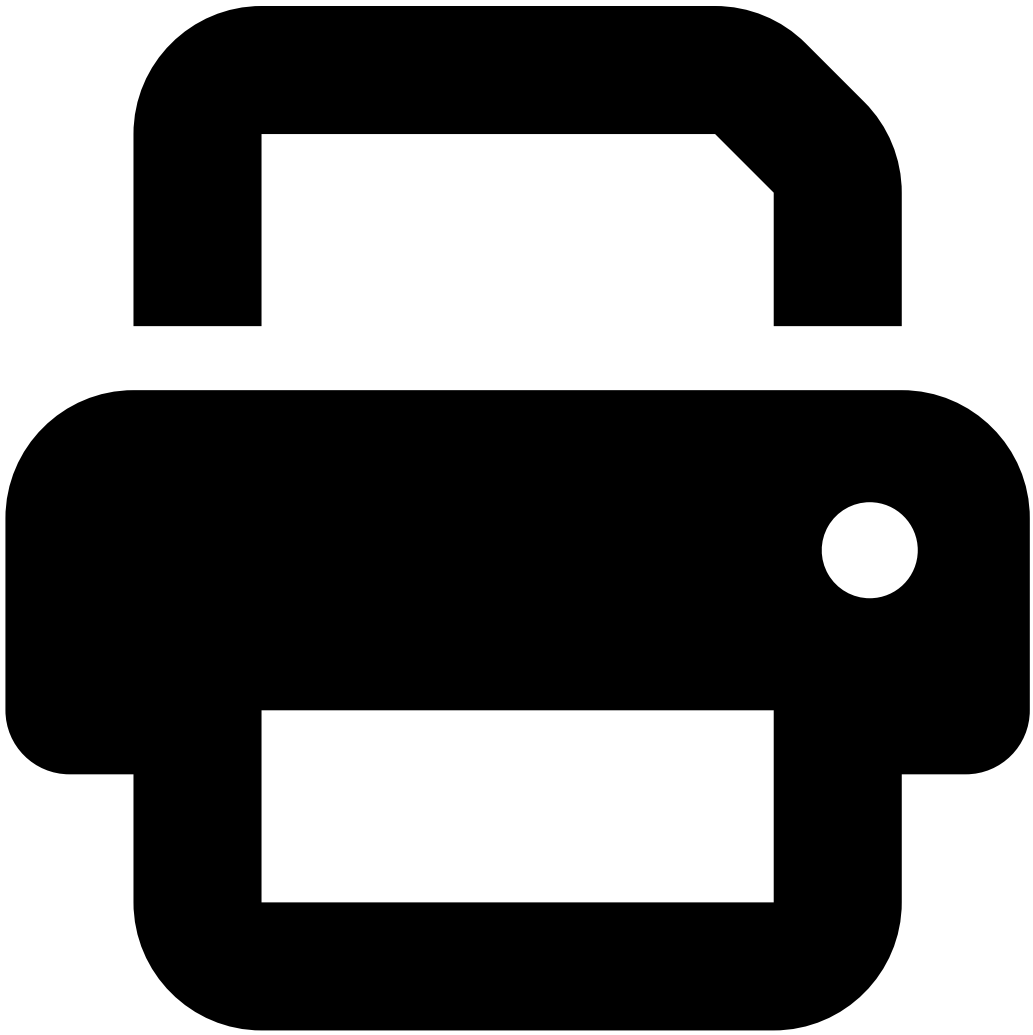
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



These cranberry, orange ricotta cookies are full of holiday cheer. The scent of oranges with the sweetness of cranberries feels like a warm hug from a loved one on a chilly December night. Passed down from memories of bustling family gatherings, they combine the delicate tang of citrus with the creamy taste of ricotta, creating a balance between tradition and indulgence. Whether nestled on a festive cookie platter or enjoyed with a cup of espresso or tea.

Three useful tips when making cranberry orange ricotta cookies

1. Use fresh Ingredients: For the best flavor use fresh orange zest and juice. They provide a bright tangy kick that complements the sweetness of the cranberries and the creamy ricotta. You can use whole milk or low fat ricotta in this recipe.
2. Don’t overmix the dough: Ricotta cookies have a tender

cake- like texture. Overmixing the dough after the flour has been added can develop too much gluten, resulting in denser cookies. Mix just until the ingredients are combined for the lightest results.

3. Chill the dough: I believe all cookie doughs should be chilled. This is especially true for ricotta cookies. The dough can be sticky due to the ricotta , so chilling it for 30 minutes makes it easier to handle and ensures the cookies hold their shape while baking. Chilling cookie dough also helps to develop flavor. Cranberry orange cookies are the perfect blend of festive flavors and soft texture, making them a standout festive treat for the holiday season.

Storage

Store the cookies in an airtight container at room temperature for **3–4 days**. If glazed, place parchment between layers to keep them from sticking. They can also be frozen, unglazed, for **up to 2 months**. Thaw completely before glazing.

If you love soft, traditional Italian-inspired cookies, try these next:

- **Italian Rainbow Cookies** – colorful almond layers with jam and chocolate.
- **Italian Struffoli** – golden little balls of fried dough coated in honey and sprinkles.
- **Italian Biscotti** – crisp, classic cookies perfect with coffee.

Helpful Baking Tools

- **Baking Sheets** – A good-quality rimmed baking sheet is a kitchen essential for cookies and other baked goods.
- **Parchment Paper** – Makes removing cookies easy and helps with cleanup.

- **Cookie Scoop** – Helps make evenly sized cookies so they bake at the same rate.
- **Cooling Rack** – Allows air to circulate around the cookies so they cool without becoming soggy underneath.

Cranberry Orange Ricotta Cookies



These Cranberry Orange Ricotta Cookies are soft, tender Italian-inspired cookies filled with dried cranberries and fresh orange flavor. Topped with a simple orange glaze, they’re a beautiful addition to a Christmas cookie tray or holiday dessert table.

- 1 stick of room temperature butter
- 1 1/2 sugar
- 1 cup of ricotta
- 1 egg
- 1 Tbsp. vanilla
- zest and juice from 1 small orange
- 2 1/2 cups of flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 2 cups dried cranberries
- powder sugar glaze 2 cups powder sugar juice from one orange.

- Sprinkles

1. In a bowl start by creaming the butter and sugar together until light.
2. Add the ricotta, egg, orange zest, vanilla and the juice from the orange. beat until light and fluffy.
3. Mix the baking powder and baking soda with the flour. Add the flour mixture to the butter mixture. Mix only until well combined. Then fold in the cranberries.
4. Drop by Tablespoon on a parchment lined cookie sheet bake in a per heated 375-degree oven for 10 -12 minutes.
5. Let cool before drizzling with the powder sugar glaze and topping with sprinkles.

Don’t overbake these cookies. Ricotta keeps the cookies wonderfully soft, so take them out when the edges are just set and lightly golden. Let them cool completely before adding the orange glaze.
cookies, Dessert
Italian
cranberry orange ricotta cookies,

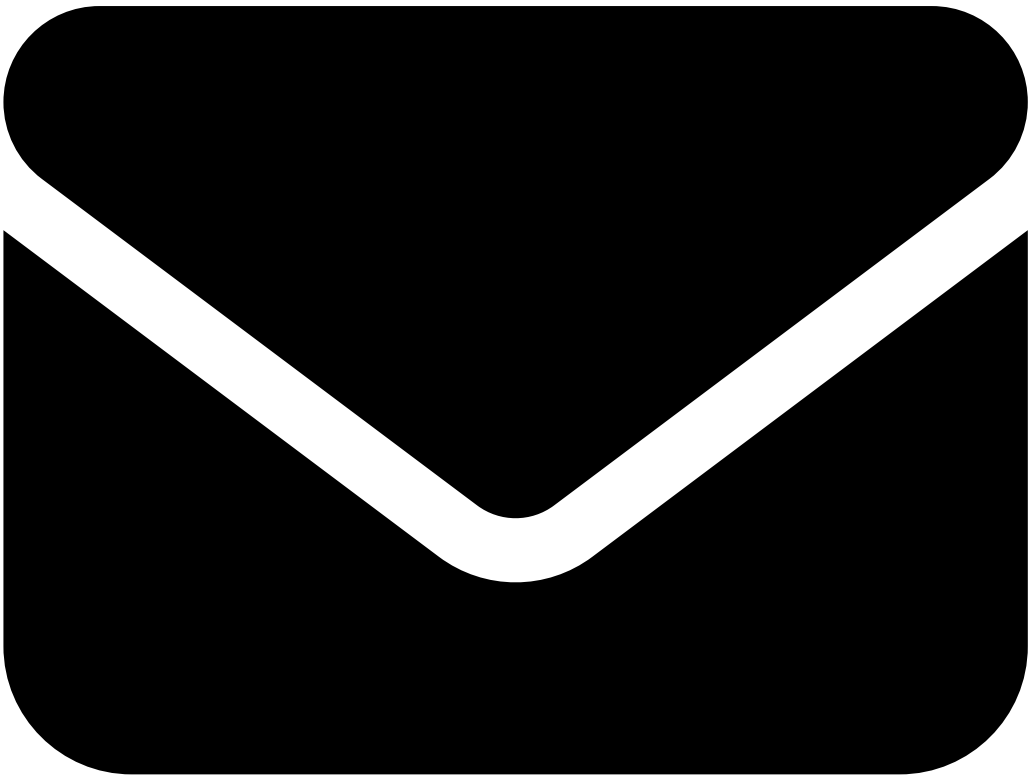
Spiced chocolate walnut cookies

Spiced Chocolate Walnut

Cookies

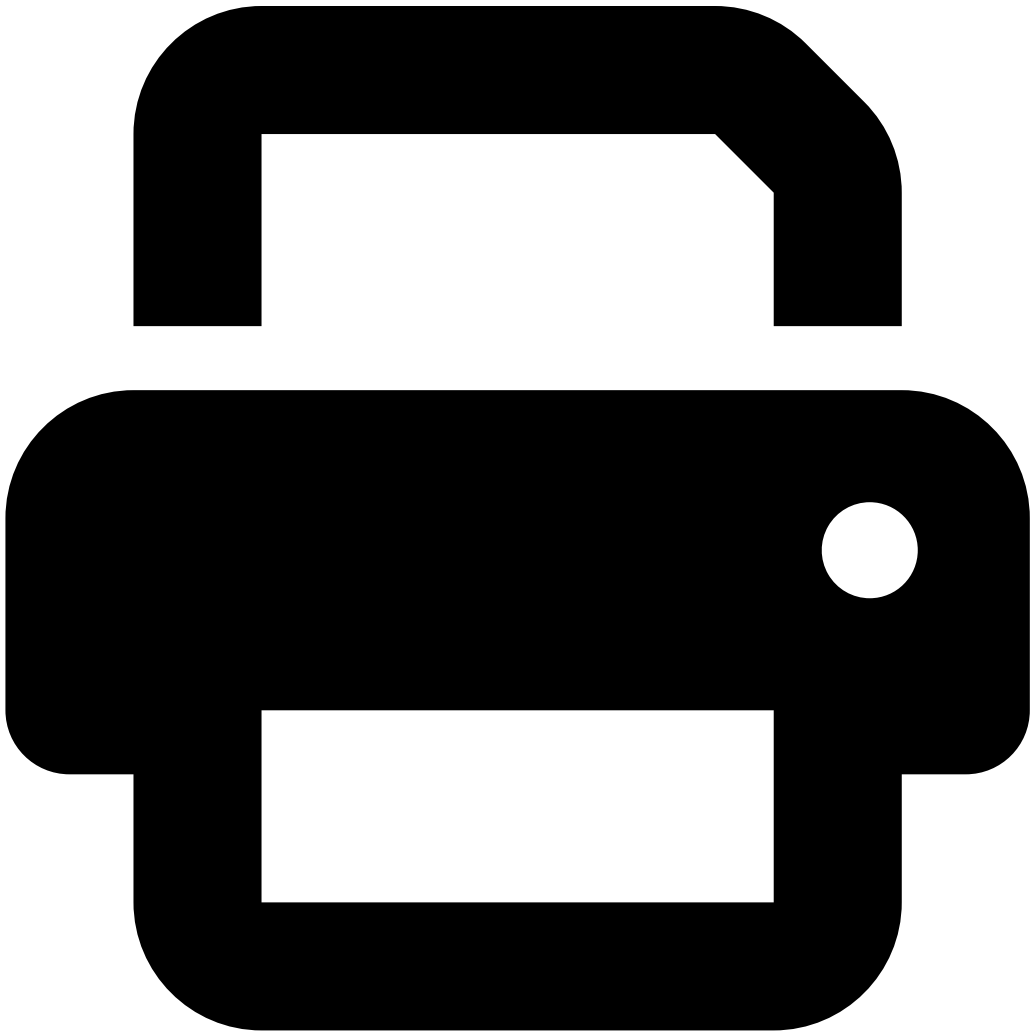
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



The holidays are a time for nostalgia and sweet indulgence, and what better way to capture the seasons magic than spiced chocolate walnut cookies. These rich , flavorful treats combine the warmth of holiday spices, the crunch of walnuts, and the decadence of chocolate, creating a cookie that feels as comforting as a crackling fire on a cold winter night.
Perfect for cookie exchange, dessert platters or enjoying with your favorite warm drink. These cookies are a holiday essential you will want to make more often than just the holiday season.

Tips when you make these spiced chocolate walnut cookies

1. Use fresh spices: Spices lose potency after some time. Fresh cinnamon, nutmeg and cloves deliver the best flavor.

2. Measure carefully: Avoid dense cookies by properly measuring the flour- don’t pack it !
3. Chill the dough: Refrigerate the dough to prevent spreading and deepen flavors
4. Don’t overbake: pull the cookies when the edges are set but the centers look slightly soft- they will firm up as they cool
5. Storing the cookies: Keep cookies soft by storing them with a slice of bread in an airtight container, or they can be frozen and thawed out when you are ready to serve. Follow this simple tips for cookies that are perfectly chewy, spicy and irresistible!!
   If you love homemade cookies, be sure to try more of my Italian-inspired favorites. From soft, almond-flavored amaretti to crisp, twice-baked biscotti, there’s always something sweet baking in my kitchen.

   Italian Ricotta Cookies] – Soft, tender cookies made with ricotta cheese and finished with a sweet glaze. They have a delicate texture and are a favorite for holiday cookie trays.

   Amaretti Cookies– Soft and chewy Italian almond cookies with a deliciously rich almond flavor. A classic Italian treat that’s perfect with coffee.

   Twice-Baked Biscotti– Crisp, golden Italian cookies baked twice for that signature crunch. Perfect for dipping into your morning coffee or enjoying as an afternoon treat.

   Try these delicious Italian-inspired cookies next and bring a little taste of Italy to your kitchen!

Baking Tools You’ll Need

A few simple kitchen tools make baking these cookies easy. Here are some of the items I use in my kitchen:

- **Baking Sheets**– Heavy-duty baking sheets for evenly baked cookies.
- **Parchment Paper** – Makes cleanup easy and helps keep cookies from sticking.
- **cookie scoop** – Helps you portion the dough evenly so the cookies bake at the same rate.
- **Wire Cooling Rack**– Lets the cookies cool properly without becoming soggy underneath.

I may earn a small commission from qualifying purchases at no additional cost to you.

Spiced Chocolate Walnut Cookies



These Spiced Chocolate Walnut Cookies are rich, chocolatey, and full of warm spices. Loaded with crunchy walnuts and a delicious chocolate flavor, these homemade cookies are perfect for holiday baking, cookie exchanges, or enjoying with a cup of coffee. Easy to make and full of cozy flavor, they’re a delicious treat for any occasion.

- 1 stick of butter at room temperature
- 1 1/2 cups sugar
- 2 eggs
- 1 Tbsp. vanilla
- 2 1/2 cups flour

- 1/3 cup unsweetened chocolate cocoa
- 1 cup chopped walnuts
- 1 Tsp. each cinnamon + nutmeg + cloves
- 1 Tsp. baking powder
- 1 Tsp. baking soda
- 1 cup powder sugar

1. Pre heat your oven to 375-degrees
2. In a bowl cream together the butter and sugar until light and fluffy.
3. Add in the vanilla and egg and mix until well combined
4. Mix the flour with the baking powder, baking soda, cinnamon, nutmeg, cloves and cocoa powder
5. Add the flour mixture to the egg mixture and mix until well mixed. Then mix in the walnuts.
6. Roll the cookie dough into tablespoon size balls. Roll in the powder sugar
7. bake on a parchment lined cookie sheet for 10 -12 minutes.

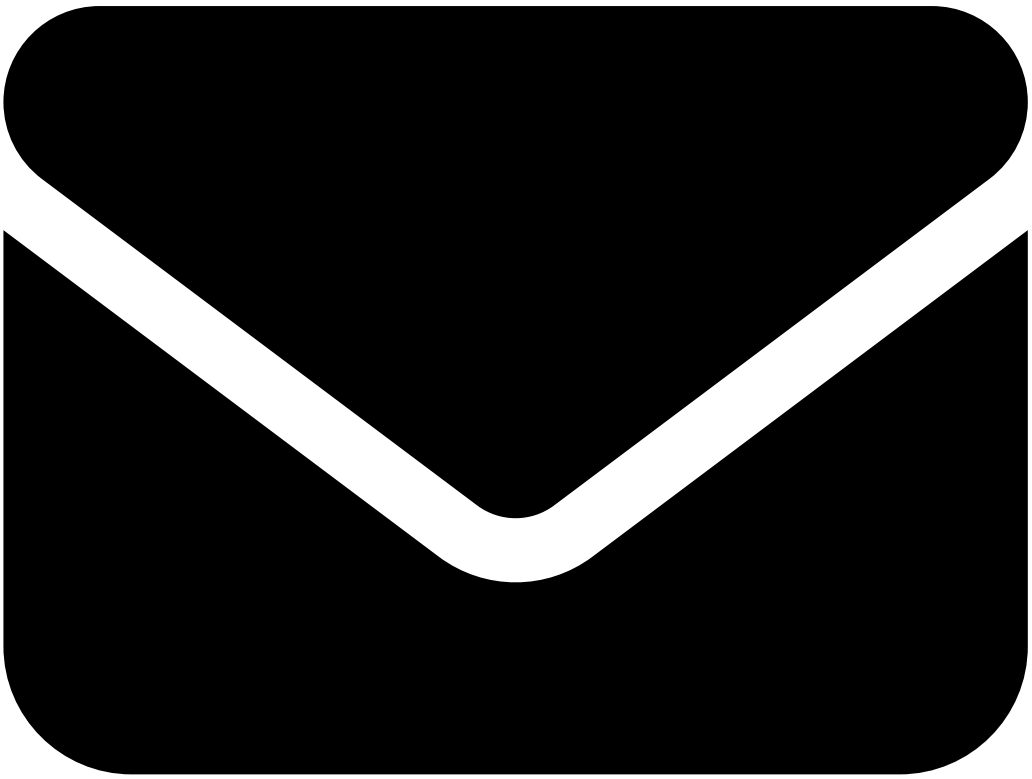
Don’t overbake these cookies. Take them out when the edges are set but the centers still look slightly soft. They’ll continue to bake on the hot baking sheet and stay deliciously tender.
cookies, Dessert
Italian
spiced chocolate walnut cookies,

Italian Fennel Taralli

Italian Fennel Taralli

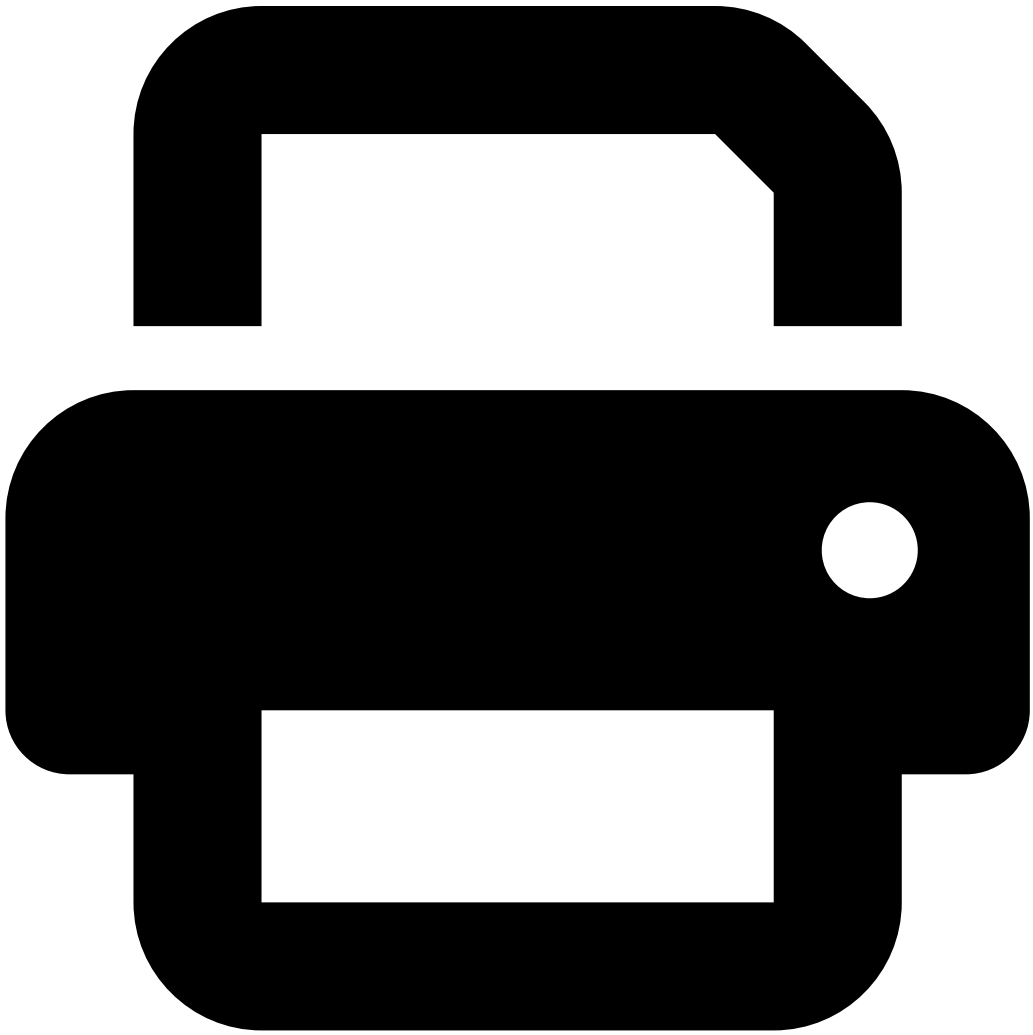
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



Taralli, a classic Italian crunchy salty snack. kind of like a bread stick, shaped in a circle. They are made with a few simple ingredients, flour. olive oil and wine, and flavored with different herbs, like rosemary, oregano. or my personal favorite fennel seeds.
Growing up with them I remember the smell of the fennel seeds baking and the unique twist of each ring. They’re such a classic Italian snack, perfect with a glass of wine or just a bite between meals. In every crunchy bite of Italian fennel taralli there is a connection to Italy’s rich culinary heritage and comforting reminders of childhood.

here are some ways to eat Italian fennel taralli

Growning up, you’d see the adults enjoying Taralli – those crunchy fennel- flavored snacks with a glass of red wine. They

would dunk the taralli in the wine, letting them soak up a bit of the rich flavors before savoring every bite. it was a classic pairing, bring together the savory fennel with the earthy depth of red wine, creating a taste of tradition. Taralli are versatile and can be enjoyed in more ways than just dunking in wine. They pair beautifully with a spread of Italian cheeses and cured meats, the perfect alternative to breadsticks.

Try dipping taralli in extra virgin olive oil seasoned with balsamic vinegar, black pepper and oregano. Or serve taralli with a variety of dips like olive tapenade, artichoke dip or even whipped ricotta. Enjoy taralli alongside a bowl of soup. they add a crunchy contrast to creamy soups. I use them crumbled over salads for extra crunch.

Whether you’re sharing them with friends or savoring them solo, Italian fennel taralli bring a little taste of Italian tradition.

More Italian Appetizers to Try

If you love traditional Italian snacks and small bites, be sure to try some of my other favorites. **Bruschetta** is always a classic, while **Italian Marinated Fried Zucchini** makes a delicious savory appetizer. For something easy and a little more indulgent, try my spinach and potato frittata muffins

Taralli are also perfect for putting together an easy Italian aperitivo spread. Serve them with your favorite cheeses, olives, cured meats, and a glass of something refreshing.

Kitchen Favorites

A sturdy **large mixing bowl** makes working with the taralli dough easy, while a good **large baking sheet** gives them plenty of room to bake evenly and become perfectly crisp.

Italian Fennel Taralli



These traditional Italian Fennel Taralli are crisp, lightly crunchy, and flavored with aromatic fennel seeds. They’re a classic Italian snack that’s perfect with an aperitivo, served alongside cheese and olives, or simply enjoyed on their own.

- 3 cups of flour
- 1 tsp. baking powder
- 1 Tbsp. salt
- 1 Tbsp. fennel seeds
- 1/2 cup olive oil
- 1 cup white wine

1. Start by combining the flour, salt , baking powder and fennel seeds in a bowl. Make a well in the center add the olive oil and white wine.

2. combine using your hands until a dough starts to form. Then knead the dough until smooth about 5 minutes. form into a disk cover and let rest for 30 minutes,
3. Meanwhile preheat your oven to 375 – degrees and bring a large pot of water to a boil add 1 Tbsp. of salt.
4. Flour a work surface lightly cut the dough into 15 equal pieces . roll the dough into pencil thin 6 inch ropes. Form into a circle. pressing the ends together tightly using your hands.
5. Drop a few Tarelli at a time into the boiling salted water. Once they float to the top, about 5 minutes

remove and set a clean kitchen towel to dry out. Repeat the process until all the tarelli are boiled. Then let them dry completely before baking in the preheated oven for 15to 20 minutes or until golden brown and crispy.



The key to crisp taralli is making sure they are fully dried during baking. Allow them to cool completely before storing so they maintain their signature crunch.
Snack
Italian
Italian Fennel Taralli

---

authentic Italian amaretti cookies

Authentic Italian amaretti cookies

These **authentic Italian amaretti cookies** are one of the easiest homemade Italian desserts you'll ever make. Crisp on the outside, soft and chewy in the center, these classic almond cookies are naturally **gluten-free** and made without butter, making them a simple yet elegant treat for any occasion.

The secret to traditional amaretti cookies is **almond flour**, which gives them their signature delicate texture and rich almond flavor. Made with just a handful of pantry staples, these cookies come together quickly and are perfect for

holidays, special celebrations, or whenever you're craving a sweet bite with your afternoon coffee.

Lightly dusted with powdered sugar before serving, these classic Italian almond cookies are as beautiful as they are delicious. Once you make a batch, you'll see why this authentic amaretti cookie recipe has been loved in Italy for generations.

Things to Know About This Authentic Italian Amaretti Cookie Recipe

- **Chill the dough before shaping.** After mixing the dough, refrigerate it for **at least 30 minutes**. Chilled dough is less sticky, easier to roll, and helps the amaretti cookies hold their beautiful shape while baking.
- **Whip the egg whites to stiff peaks.** Properly whipped egg whites are the key to achieving the classic **light, chewy interior** with a delicate crisp exterior that makes authentic Italian amaretti cookies so irresistible.
- **Dust with powdered sugar after cooling.** If you're using powdered sugar, let the cookies cool for a few minutes before dusting. This prevents the sugar from melting and gives the cookies their signature snowy finish.
- **Store for lasting freshness.** These homemade Italian amaretti cookies keep well in an **airtight container** at room temperature for up to **5 days**. They also freeze beautifully for up to **3 months**. Simply thaw at room temperature and dust with fresh powdered sugar before serving for the best presentation.

Ingredients

- 3 egg whites
- 3 cups almond flour
- 1 cup sugar
- 1 tablespoon almond extract
- 1 /2 cup powder sugar (optional)

Instructions

1. Beat the egg whites until stiff
2. In a bowl add 3 cups almond flour, the sugar and the almond extract
3. Fold the whites into the almond flour mixture until well combined
4. shape into golf size balls press roll in granulated sugar press a whole almond in the center (point up)
5. Bake in a 325- degree oven for 15 -20 minutes
6. Let the cookie cool before sprinkling with powder sugar if using . Enjoy!!!