

Gluten Free Italian walnut cookies

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Hello Everyone!!! 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. Oh and the best part this cookie recipe only needs five ingredients, if you count the powder sugar they are rolled in!!!

Three tips for success when making gluten free Italian walnut cookies

First start with fresh high -quality walnuts and other ingredients. using fresh walnuts will enhance the flavor and texture of your cookies.

Second insure that the walnuts are finely ground to incorporate them evenly into the dough. This will prevent large chunks from affecting the texture of the cookies and ensure a consistent taste in every bite.

And lastly you can adjust the amount of sugar in this gluten free Italian walnut cookie recipe to fit your lifestyle and taste. Experimentation with different ratios will help you find the prefect balance for your taste preference.

And please don't forget to tag me on Instagram if you make these gluten free Italian walnut cookies. I love hearing from you. It's my favorite part!!!

Ingredients

- 3 cups finely ground walnuts
- 1 1/3 cups of sugar
- 2 Tablespoons vanilla extract
- 2 egg whites slightly beaten
- powder sugar for rolling walnut half for decoration

Instructions

1. Start by grinding the walnuts in a food processor until very fine
2. stir in the sugar and vanilla and pulse until well combined
3. add the egg whites
4. Drop by tablespoon in powder sugar
5. With the tablespoon place on a parchment covered cookie sheet
6. place a walnut half in the center
7. Bake in a preheated 350-degree oven for seven to 10 minutes. Enjoy!!!!

**orange thumbprint cookie
recipe**

Orange Thumbprint cookie

recipe

Orange zest thumbprint cookie are full of citrus flavors. These irresistible treats are not only pretty to look at but also delicious to eat. Buttery cookie delights baked, rolled in powder sugar and filled with jam. These tangy orange thumbprint cookie delights will brighten your day.

Variations for this orange thumbprint cookie recipe

The first variable in this orange thumbprint cookie recipe is the jam you use can be any jam or jelly that fits your lifestyle and taste. I used orange marmalade to compliment the orange flavorings in the cookie dough.

Second I used the juice and zest from one orange you can use the juice and zest from one lemon if you like, or a combination of both orange and lemon. Lastly be sure to hide some of these orange cookies for yourself. they tend to disappear quickly.

Here is a link to the hand juicer I use
<https://amzn.to/3HguDfN>

Ingredients

- 1 stick of butter
- 1 cup sugar
- 1 egg
- juice and zest from one orange
- 1 tablespoon vanilla extract
- 2 1/2 cups of flour
- 1 teaspoon baking powder
- orange marmalade
- power sugar

Instructions

1. Start by beating in a bowl the butter with the sugar until light and fluffy
2. Add the egg, vanilla and the juice and zest from the orange beat until well blended
3. Mix the baking power with the flour
4. Add the flour mixture to the bowl and mix just until well combined
5. Roll the dough into golf size balls press your thumb in the center
6. line a cookie sheet with parchment paper bake the cookies in a preheated 350-degree oven for 7 to 10 minutes
7. cool the cookies slightly then roll in the power sugar and fill the centers with the orange marmalade, DELICIOUS!!!!