Italian Crostata jam tart

Italian crostata Jam tart

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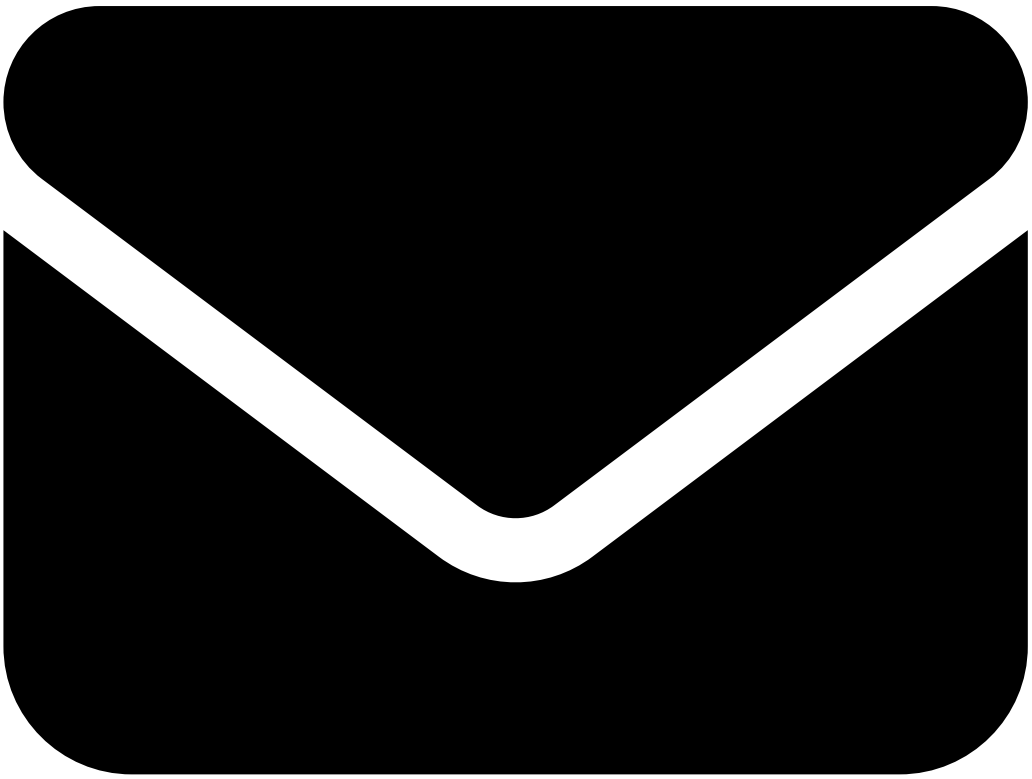




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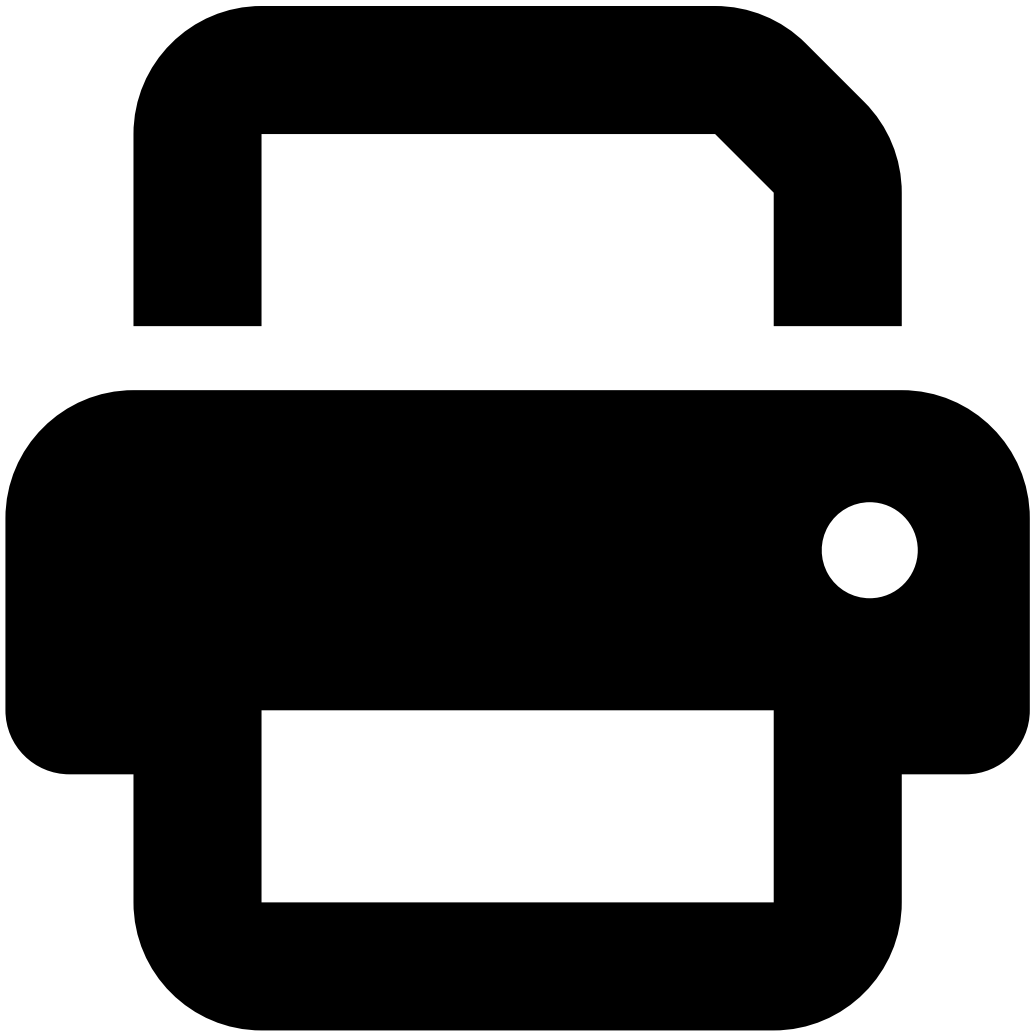

What is an Italian Crostata?

Crostata is a classic Italian jam tart made with a tender, lightly sweet pastry crust, a layer of fruit jam, and the traditional lattice crust on top. Known in Italy as **crostata di marmellata**, it is one of the most beloved homemade Italian desserts.

The word *marmellata* means jam in Italian, and that is exactly what makes this simple tart so special. Crostata can be made with many different flavors of jam, including apricot, raspberry, cherry, and my personal favorite, strawberry.

This traditional Italian crostata is the kind of dessert you will find in many Italian kitchens, where it is often made for family gatherings, Sunday dinners, or simply enjoyed with a cup of coffee. You'll also find crostata in cafes and pastry

shops throughout Italy.

With its buttery pastry, sweet jam filling, and pretty lattice top, **crostata di marmellata is a simple, rustic Italian dessert that is as beautiful as it is delicious.**

Things to Know About This Italian Crostata Jam Tart

Traditional **Italian crostata jam tart**, or *crostata di marmellata*, is usually made with homemade jam using whatever fruit is in season. While homemade jam is wonderful, this is a dessert you can enjoy year-round, and a good-quality store-bought jam works perfectly well. Choose your favorite flavor—strawberry, apricot, raspberry, or cherry all make delicious crostate.

Butter or Oil for the Crust?

You'll find Italian crostata recipes that use either butter or oil in the pastry crust. I've made this tart both ways, but **butter is my preference**. It gives the crust a tender texture and rich flavor that I love with the sweet jam filling.

A Little Powdered Sugar

Traditionally, the lattice top of a crostata is left plain. I like to add a light dusting of powdered sugar once the tart has cooled. It gives the crostata a pretty finish without making it overly sweet.

Good to Know

- Use a good-quality jam with a thick consistency so it stays nicely in the tart as it bakes.
- Strawberry, apricot, raspberry, and cherry are all traditional and delicious choices.

- Let the crostata cool completely before slicing. This gives the jam time to set and makes cleaner slices.
- The dough can be made ahead and refrigerated until you are ready to assemble the tart.
- For an especially pretty finish, dust the cooled crostata lightly with powdered sugar just before serving.

How to Store Italian Crostata

Store leftover **Italian crostata di marmellata** covered at room temperature for up to 2 days. For longer storage, refrigerate it in an airtight container for up to 5 days.

Can You Freeze Crostata?

Yes. Once completely cooled, wrap the crostata well in plastic wrap and then place it in a freezer-safe container or bag. Freeze for up to 3 months. Thaw overnight in the refrigerator, then bring it to room temperature before serving.

More Easy Italian Desserts

If you love simple desserts that come together with everyday ingredients, try one of my easy Bundt cakes, like my Mandarin Bundt Cake or Lemon Blueberry Ricotta Bundt Cake.

Italian crostata Jam tart



A classic Italian crostata made with a buttery pastry crust, sweet fruit jam, and a traditional lattice top. This simple Italian jam tart is easy to make and perfect for dessert, afternoon coffee, or a special family gathering

- 2 cups of flour more for the work surface
- 2 tsp. baking powder
- 1 cup of sugar
- 1 stick of butter
- 2 eggs
- 1 Tbsp. vanilla
- Juice and zest from one lemon
- 2 cups of your favorite jam

1. Add the baking powder to the flour and mix until well combined. Transfer the mixture to a work surface and make a well in the center.

2. Add the eggs, sugar, vanilla, lemon juice, and lemon zest to the well. Beat with a fork or whisk until well blended. Add the cold, cubed butter.

3. Using your hands, quickly work the butter into the flour mixture, adding a little flour to the work surface as needed to prevent the dough from sticking. Knead the dough as briefly as possible until you have a smooth, soft ball of pasta frolla.

4. Wrap the dough in plastic wrap and refrigerate for at least 1 hour, or overnight.

   Remove the chilled dough from the refrigerator and let it sit at room temperature for 10–15 minutes. Preheat the oven to **375°F** and butter an 8-inch tart pan.

5. Set aside enough dough to make the lattice strips. Roll out the remaining dough and gently fit it into the prepared tart pan. Spread the jam evenly over the pastry

crust.

6. Roll the reserved dough and cut it into 10 strips. Lay 5 strips diagonally across the jam. Place the remaining 5 strips diagonally in the opposite direction to create the traditional diamond-shaped lattice pattern.
7. Bake in the preheated oven for **35–40 minutes**, or until the crust is lightly golden and the jam is bubbling.
8. Allow the crostata to cool slightly before slicing and serving.

Don’t skip chilling the dough. Cold pastry is easier to work with and helps keep the crust tender and flaky. Also, allow the crostata to cool completely before cutting so the jam has time to set.
Dessert
Italian

Apple cinnamon zeppole Fritters

Apple cinnamon zeppole Fritters

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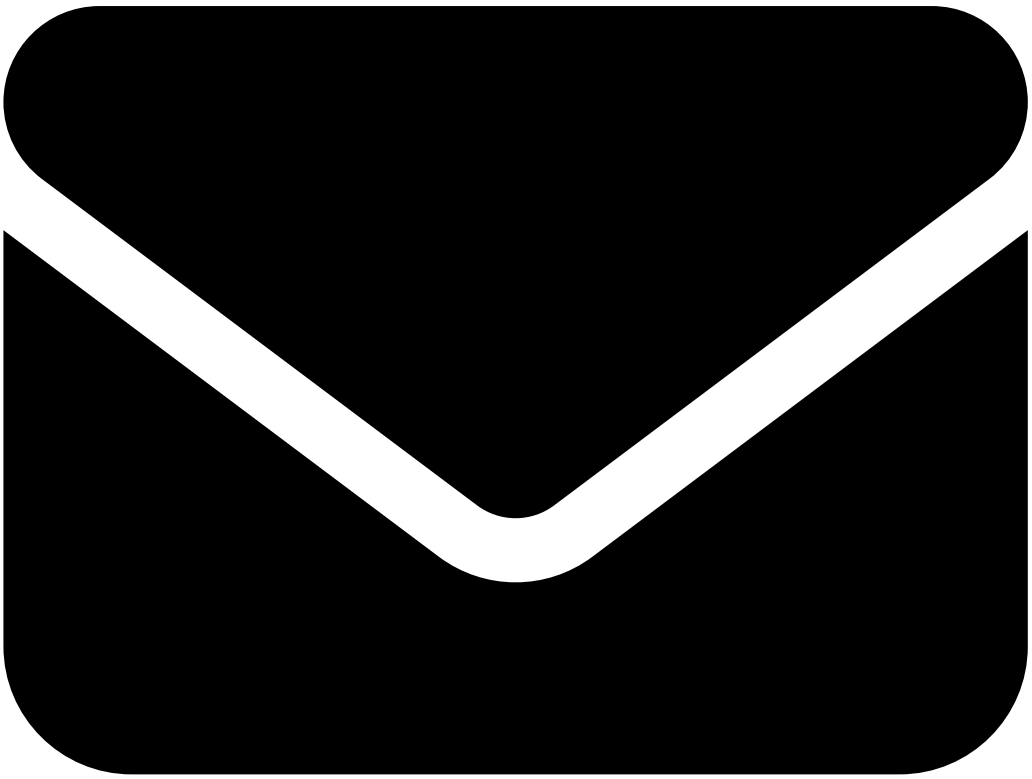




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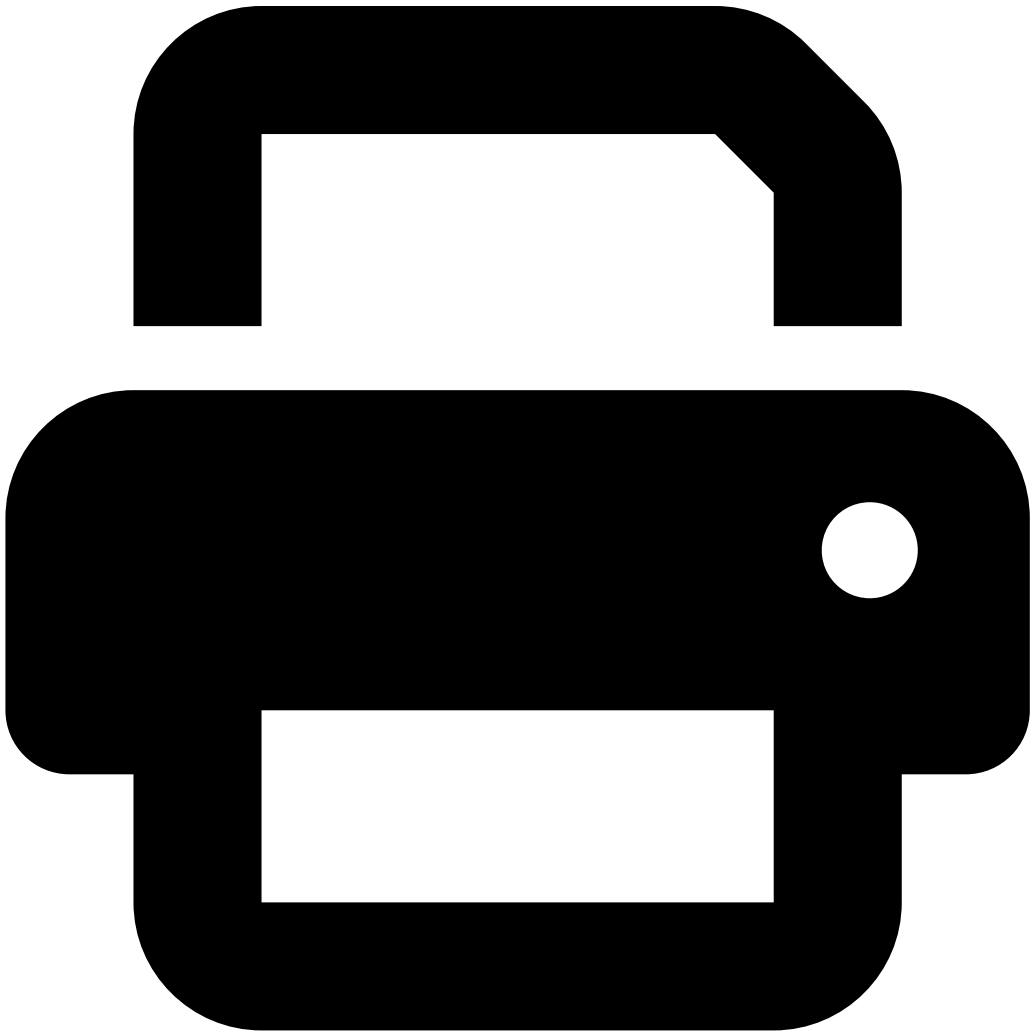

These Easy Cinnamon Apple zeppole Fritters are luscious deep fried donuts filled with apples, full of cinnamon flavor and covered in sugary goodness or a simple glaze.
You can have these delicious warm fritters in your hands in less than 30 minutes. Be sure to stash some for yourself before setting them out they disappear really quick.

I love apple recipes, but honestly who doesn’t? After all with so many different varieties I like to use them in sweet and savory recipes.

What variety of apple you use doesn’t matter much. unless you prefer one variety over another. In this Easy Cinnamon Apple zeppole Fritter recipe I used what I had 1 Gala and 2 golden delicious.

Tips for Making the Best Apple Zeppole Fritters

1. Choose the right oil for frying. I like using canola oil because it has a neutral flavor and a high smoke point, making it a good choice for frying these easy cinnamon apple zeppole fritters. You can also use another neutral oil suitable for frying.

2. Keep the oil at the right temperature. For light, fluffy apple fritters with a golden, crispy outside, aim for an oil temperature of 350–360°F. If the oil is too hot, the outside can brown before the center cooks through. If it's too cool, the fritters can absorb too much oil. A digital food thermometer makes it easier to maintain the right temperature, or you can use a countertop electric fryer to help regulate the heat.

3. Add the cinnamon sugar while they're warm. Drain the freshly fried apple zeppole on a paper towel-lined plate, then toss them in cinnamon sugar while they're still warm so the coating sticks. If you prefer a glaze, whisk together 1 cup powdered sugar, 1 teaspoon vanilla extract, and 1 tablespoon water until smooth. Drizzle over the fritters once they've cooled slightly.

How to Store and Reheat Apple Zeppole Fritters

Apple zeppole fritters are best enjoyed fresh while the outside is crisp and the inside is soft and fluffy.

- **Room temperature:** Once completely cooled, store leftover fritters in an airtight container at room temperature for up to 2 days. Avoid sealing them while they're still warm, as trapped steam can make them soggy.
- **Reheating:** Warm them in a 325°F oven or air fryer for a

few minutes until heated through. This helps bring back some of their crispness. Avoid the microwave if you want to keep the outside from becoming soft.

- **Freezing:** For the best texture, enjoy these fritters fresh. You can freeze cooled, unglazed fritters in a freezer-safe container for up to 2 months. Thaw and reheat in the oven or air fryer. Add the cinnamon sugar or glaze after reheating.

What to Serve With Apple Zeppole

These cinnamon apple fritters are delicious with your morning coffee, as an afternoon treat, or served warm for dessert. For a sweet Italian-inspired spread, pair them with my [Italian dessert recipes] or serve them after a comforting Italian dinner.

Add links to your existing dessert recipes or Italian coffee and breakfast recipes where appropriate.

Helpful Tools for Making Apple Fritters

- Canola oil – a neutral oil suitable for frying.
- Digital food thermometer – helps you maintain the correct frying temperature.
- Countertop electric fryer – a convenient option for maintaining consistent oil temperature.

If you make these easy cinnamon apple zeppole fritters, please leave me a comment and rating below! I love hearing from you, and don’t forget to tag me on Instagram so I can see your delicious creations. Your feedback also helps other home cooks discover and enjoy this recipe.

Apple cinnamon zeppole Fritters



These easy Apple Cinnamon Zeppole Fritters are golden and crispy on the outside, soft and fluffy on the inside, and filled with sweet apple and warm cinnamon flavor. Fried until golden and finished with cinnamon sugar or a simple vanilla glaze, these Italian-inspired apple fritters make a delicious breakfast treat, afternoon snack, or easy dessert.

- 2 cups canola oil for frying
- 3 apples peeled and cut in small dice
- 1 cup flour
- 1/2 cup sugar
- 1 Tbs. cornstarch
- 1 tsp. baking powder
- 1 Tbs. cinnamon
- 1 tsp. cloves
- 1 Tbs. vanilla
- 2 eggs separated
- 1 Tbs. lemon juice
- 1/4 cup milk
- 2 Tbs. melted butter

1. Chop the pitted unpeeled apples into small pieces add the juice from one lemon. 1 tsp. of cinnamon and 1 Tbsp. of sugar . Set aside while you make the batter
2. In a large saute pan bring the oil to 350 degrees over moderate heat

3. Mix the flour. baking powder, cinnamon and cloves
4. In a clean bowl beat the egg whites with a pinch of salt until stiff set aside in a separate bowl beat the egg yolks with the sugar until light and fluffy then mix in the milk, vanilla and melted butter
5. Slowly wisk flour mixture into the egg mixture
6. Mix in the apples
7. Fold in the egg whites
8. Drop by heaping Tablespoons into hot oil being sure the oil is hot and not do overcrowd the pan
9. Fry 4 to 5 minutes per side or until golden brown
10. Drain on paper towels sprinkle generously with powder sugar will warm.

Maintain the frying oil at 350–360°F for golden fritters that cook through without becoming greasy. Coat the fritters with cinnamon sugar while they’re still warm, or let them cool slightly before drizzling with vanilla glaze.
Appetizer, Breakfast, Side Dish
Italian

Classic Italian Apple cake

Classic Italian Apple cake

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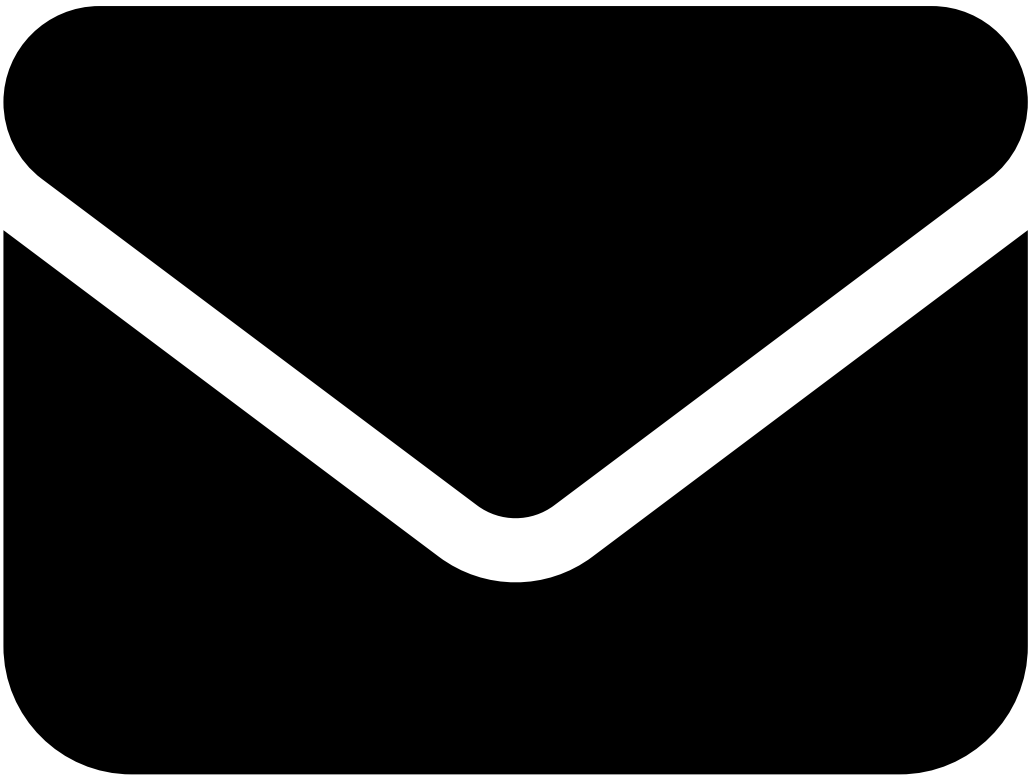




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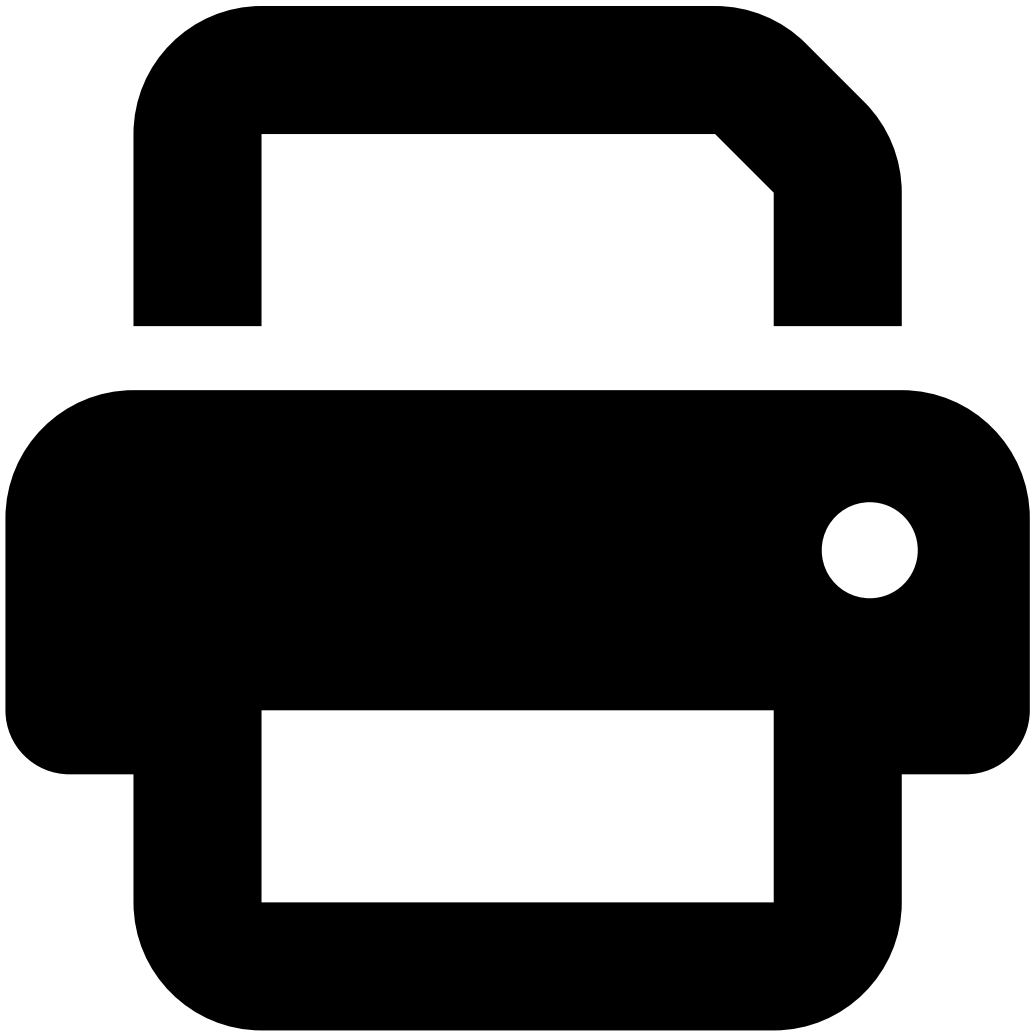

Classic Italian apple cake Torte di mele can be found in most Italian kitchens. It’s soft , fluffy and easy to make with just a few ingredients you probably already have on hand.
I grew up with my Mama making this cake, but she never measured the ingredients and just make it by eye and look of the batter. Italians are like that, myself included we cook by sight and feel. But you don’t have too. This is my mama’s torte di mele recipe, that I am so happy to share with you.

One day while she was making the cake I grabbed a pen and wrote the the recipe out as she making the cake.

Why I love this classic Italian apple cake

First, you only need a few recognizable ingredients. No ingredients that you can’t pronoun. And it’s make with

ingredients you probably already have on hand.

Second, the cake is made all in one bowl. There is no separating of the eggs and everything is mixed in one bowl.

Third, It looks so pretty with the sliced apples and powder sugar on top.

And lastly you can make it ahead of time for easy entertaining.

Here is the link to the springform pan and an olive canola oil blend.

Classic Italian Apple cake



- 3 eggs
- 1 cups of sugar
- 1 cup olive oil canola blend
- 1 Tbsp vanilla extract
- Juice and zest from one lemon
- 2 1/2 cups all purpose flour
- 1 Tbsp. baking powder
- 1/2 tsp. salt
- 3 cups unpeeled honey crisp apples diced
- 1 apple sliced thin for the top plus 2 Tbsp. of sugar
- Powder sugar for dusting

1. Preheat your oven to 350- degree

2. Star by cutting your apples into small dice. add 2 Tablespoons of sugar and a squeeze of lemon. Set aside while preparing the batter.
3. In a large bowl beat the eggs with the sugar until light and fluffy. Add the oil, vanilla and the juice and zest from one lemon mix until well combined.
4. Mix the baking powder and salt with the flour. add to the egg mixture, mix only until well combined. Then mix in the diced apples.
5. Grease an 8 inch springform pan, add the cake batter. Slice one unpeeled apple thin and line the top of the cake with the apples, sprinkle with 1 Tbsp. of sugar and bake in a pre heated oven for 35 to 40 minutes.
6. Let cool slightly before removing from the pan. Sprinkle with powder sugar.

Baked vegetarian zucchini meatballs

Baked Vegetarian Zucchini Meatballs

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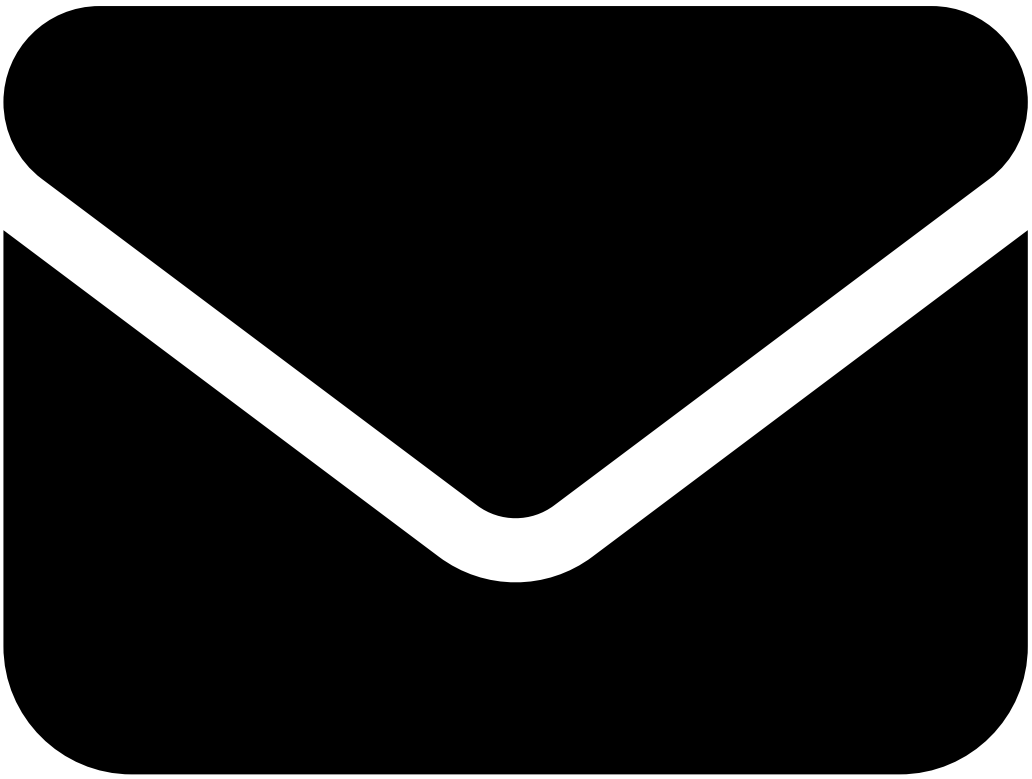




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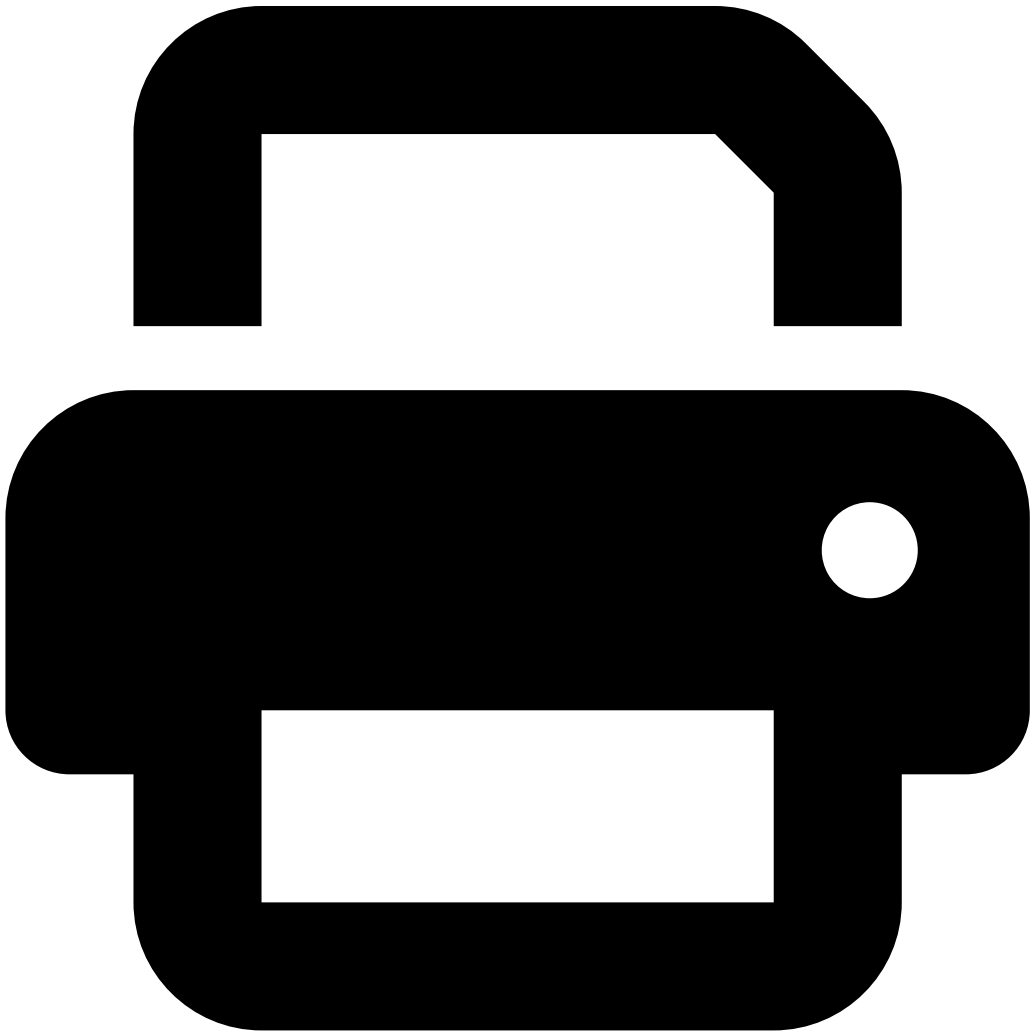

This easy vegetarian baked zucchini meatball recipe is another perfect way to enjoy the bountiful summer harvest of zucchini.
Also known as polpette di zucchini, these vegetarian meatballs are full of flavor. They are made with fresh summer zucchini and creamy ricotta cheese. these zucchini meatballs are a delicious way to add more vegetables to your diet.

The zucchini adds a light delicious flavor and keeps the “meatballs” moist and tender.

Tips and tricks for this vegetarian baked zucchini meatball recipe

First grate the zucchini I use a hand grater then add salt and let it sit to extract as much liquid as possible. Zucchini has a high water content, this is an important step to insure your

meatballs don’t become soggy.

Use a binder, because zucchini adds moisture, you will need a good binder to keep the meatballs together eggs and breadcrumbs work well. If you want a gluten free option almond flour can be used in place of breadcrumbs.

Bake the meatballs before cooking them in the marinara sauce. this step also helps to extract moisture and adds a crispy crust.

One more tip you can use any marinara sauce you like, but one of the stables I always have on had is my easy marinara sauce whether it’s in my refrigerator or freezer. Having this marinara sauce on hand is a meal prep savor.

Baked Vegetarian Zucchini Meatballs



- 2 medium zucchini
- 1 egg
- 1 cup ricotta cheese
- 1 cup grated parmesan cheese
- 1 cup breadcrumbs
- 1/2 cup flour
- 2 Tsp. finely minced garlic
- 1/2 cup finely chopped onions
- 1 Tbsp. salt
- Salt and pepper to taste
- 1/3 cup chopped Italian parsley

- 3 cups of my easy marinara sauce

1. Start by grating the zucchini into a bowl salt with the one Tbsp. of salt and let sit for at 30 minutes. Then using your hands squeeze out as much of the liquid as possible. Then pat the zucchini dry with paper towels. Toss the extracted water.
2. Add the rest of the ingredients to a bowl. mix well before adding the zucchini.
3. With slightly wet hands roll the mixture into golf size balls. Bake on a lightly oiled cookie sheet in a preheated 375- degree oven for 12 to 15 minutes.
4. Bring the marinara sauce to a slow simmer add the zucchini meatballs and simmer 30 minutes longer. Top with grated parmesan and fresh basil leaves.

Lemon Ciambellone bundt cake

Lemon Ciambellone Bundt Cake

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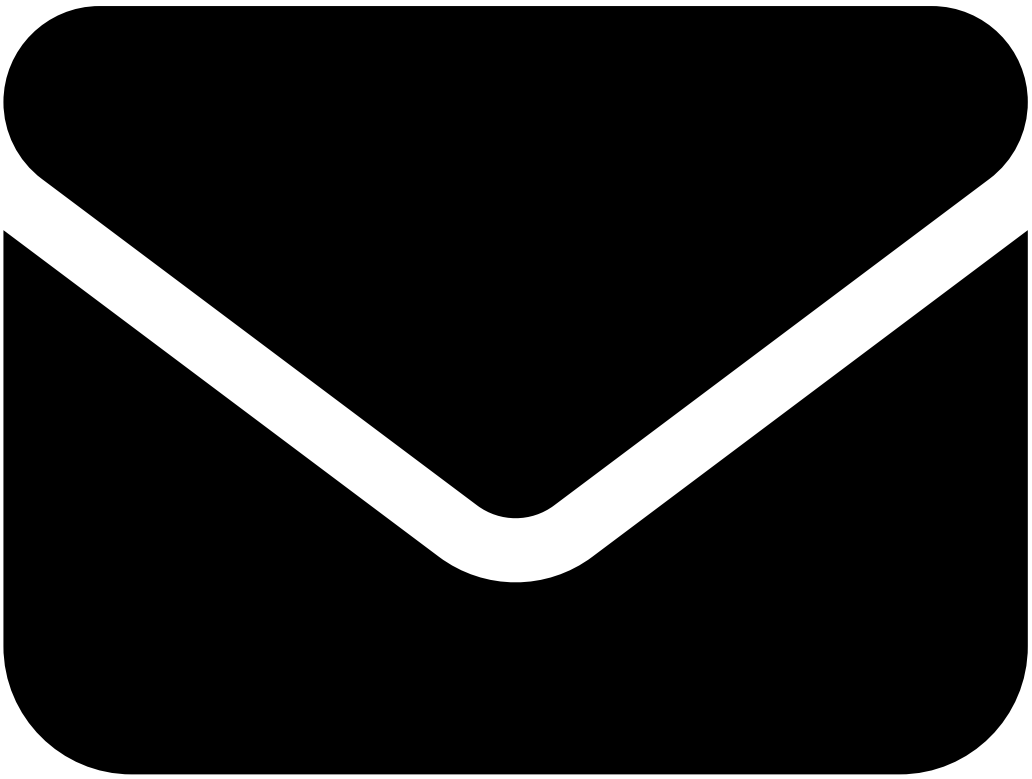




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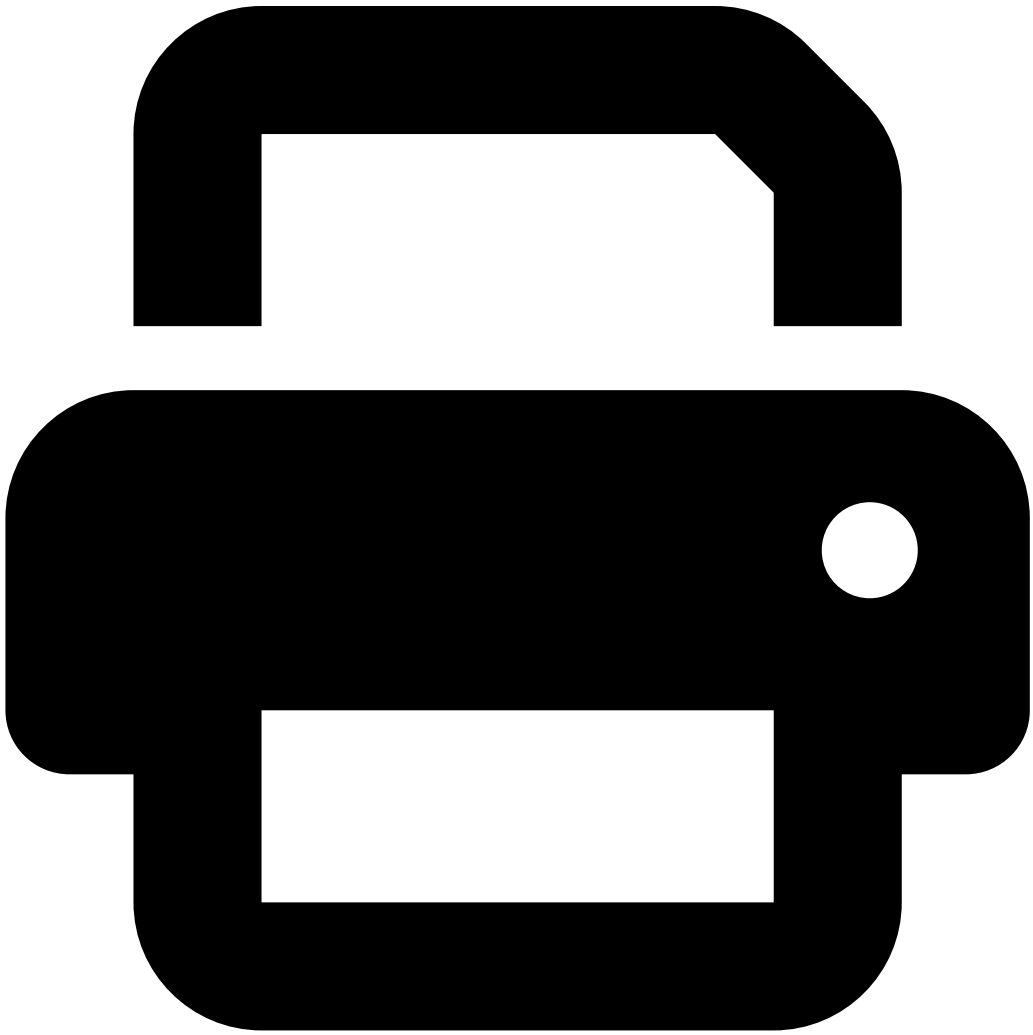

This easy Italian lemon ricotta bundt cake called ciambellone in Italian, is a simple moist cake with lemon flavor and a hint of vanilla. It’s delicious with morning coffee or afternoon snack.

A homemade lemon Ciambellone or bundt cake is a staple in most Italian homes. It’s the cake my mother made for company and family. I don’t ever remember visiting family or friends where they didn’t bring out what looked like a just baked ciambellone. There are as many variations as there are people who make it.

A few variations for this Lemon Ciambellone bundt cake

1. Fold in 2 cups of fresh blueberries into the batter
2. Mix in 1 cup of finely ground almonds to the batter for a nutty flavor. Sprinkle some shaved almonds on top

before baking for added crunch.
3. Fold in 1 cup of mini chocolate chips for your chocolate lovers. I make a simple lemon glaze to drizzle over the cake. You can also dust it with powder sugar for a lighter taste and appearance. I have linked the bundt pan.
4. If you make this lemon ciambellone bundt cake please leave me a comment. I love hearing from you. It’s my favorite part!!!

Lemon Ciambellone Bundt Cake



- 4 eggs
- 2 cups sugar
- 1 stick of butter
- The juice and zest from 2 lemons
- 2 Tbsps. vanilla extract
- 1 1/2 cups ricotta
- 3 cups of flour
- 2 Tbsp. baking power

1. Preheat your oven to 350-degrees
2. In a large bowl beat the eggs with the sugar until light and double in volume
3. Then add the butter, vanilla, ricotta and the lemon juice and zest. continue beating until well combined.
4. Mix the baking powder with the flour. slowly add the

flour mixture to the egg mixture. Mix only until all ingredients are well combined.
5. Pour the cake batter into a well greased 9 cup bundt pan. Bake in a preheated 350-degree oven for 45 t0 50 minutes. Or until an inserted toothpick comes out clean.
6. Let cool for 15 minutes before removing from the pan.
7. Make a simple glaze by mixing 2 cups of powder sugar with the juice from 1 lemon.

Fresh Plum Lemon Cake

Fresh Plum Lemon Cake

This Plum cake recipe is one of my favorite Summer dessert. We have a plum tree loaded with the most delicious Italian plums. The tree is so prolific the fruit fills every branch and limb, often ripening all at once.

And what would summer be without a plum cake?I love summer fruit desserts, what I don’t like is spending a lot of time making them.

This Plum Cake comes together quick, is simple and can be on your table in an hour.

Plums tend to sink to the bottom in cakes, in this recipe we put them on top of the batter. I like to use a spring form pan for this recipe, it releases the cake easily and makes a pretty presentation.To make it more elegant for special occasions, I drizzle it with a lemon glace, sprinkle it with powered sugar and almonds.

Oh and don’t forget the ice cream….Summer is exciting, not only for warm , lazy days laying in the hammock daydreaming, although I love these simple pleasures,

I look forward to the fruits and vegetables of the Summer . My food becomes more relaxed, not so fussy in Summer.This recipe is a prefect example, using fresh plums.

Things to know about is Fresh Plum Lemon Cake

The beautiful thing about this Plum cake recipe is you can keep it real simple like I did ,and top it with powered sugar. Or you can a little more fancy and make a simply glaze by mixing 2 cups of powdered sugar 2 tablespoons of lemon juice.

And if you want to really dress it up serve it warm with a scoop of vanilla ice cream.

Notes

- Italian prune plums work especially well because they hold their shape during baking.
- The cake is even better the next day as the plum juices soak into the crumb.
- Serve with whipped cream, vanilla gelato, or a cup of coffee.

Plain or fancy your going to love this recipe!!! Please leave me a comment, let me know your experience with this recipe. And please don’t forget to tag me on Instagram, I love hearing from you!!!

Ingredients

Ingredients

For the Cake

- 3 cups sliced fresh plums (leave skins on)
- 1 cup granulated sugar
- ½ cup (1 stick) unsalted butter, softened
- 2 large eggs
- ½ cup sour cream
- 1/4 cup lemon juice
- 1 tablespoon lemon zest, plus1 tsp. more for the plums
- 2 teaspoons vanilla extract
- 1½ cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg

For the Plum Topping

- 3 cups Sliced plums
- ⅓ cup granulated sugar
- 2 tablespoons flour
- 1 teaspoon cinnamon
- 1 tsp. lemon zest
- 1 teaspoon lemon juice

Optional Lemon Glaze

- 1 cup powdered sugar
- 2–3 tablespoons lemon juice

Instructions

1. Preheat oven to 350°F. Grease a 9-inch springform pan with butter and lightly dust with flour.
2. In a large bowl, beat the butter and sugar until light and fluffy, about 3 minutes.
3. Add the eggs one at a time, beating well after each addition until the mixture becomes pale and creamy.
4. Mix in the sour cream, vanilla, lemon juice, and 1 tablespoon of the lemon zest.
5. In a separate bowl, whisk together the flour,

baking powder, cinnamon, and nutmeg.
6. Add the dry ingredients to the wet ingredients and mix just until combined. Do not overmix.
7. Spread the batter evenly into the prepared pan.
8. In a medium bowl, toss the plums with the ⅓ cup sugar, flour, remaining lemon zest, cinnamon, and lemon juice.
9. Spoon the plum mixture evenly over the batter.
10. Bake for 55–65 minutes, or until a toothpick inserted near the center comes out clean.
11. Cool in the pan for 15 minutes before releasing the springform ring. Let cool completely.
12. Drizzle with the lemon glaze or dust generously with powdered sugar before serving.

Lemon blueberry ricotta Bundt cake

Lemon blueberry ricotta Bundt cake

It’s no secret I love Bundt cakes. Bundt cakes are easy to make and delicious plus the combinations are endless. This lemon blueberry ricotta bundt cake is easy and it doesn’t need too many ingredients. Moist and fluffy this Italian lemon ricotta cake is delicious.

I love the combination of lemon and ricotta together. I use ricotta and lemon together in many recipes, both sweet and savory. But when you add blueberries to this sweet ricotta and

lemon cake it takes this already delicious lemon blueberry ricotta cake up a level!!!

Tips For making this Lemon blueberry ricotta Bundt cake

Tip number 1! To insure a light cake be sure to beat the mixture after adding the ricotta until light and fluffy, 2 to 3 minutes.

Number 2! Use the right size pan in this recipe I used a 10 inch bundt pan.

Three ! Use Italian ricotta cheese. Cottage cheese doesn’t produce the same flavors.

And lastly oven temperatures vary. Check for doneness by inserting a toothpick in the center if it comes out clean its done. Let cool before slicing.

Please leave me a comment. Let me know your experience with this lemon blueberry Bundt cake recipe. Love hearing from you its my favorite part!!!

Ingredients

- 1 cup canola olive oil blend
- 1 1/2 cup sugar
- 3 eggs
- 1 Tablespoon vanilla
- rind and juice from one lemon
- 2 cups ricotta
- 2 cups blueberries
- 2 1/2 cups sifted flour
- 1 tablespoon baking powder
- pinch of salt
- powered sugar

Instructions

1. Beat the eggs, sugar and ricotta until light
2. add the oil, vanilla and the lemon rind and juice
3. Mix well
4. Add the flour and baking powder mix until just well blended
5. Fold in the blueberries
6. Bake in a 350 degree oven for 45 minutes in a greased 10 cup bundt pan
7. Sprinkle cooled cake with powered sugar

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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!!!

Gluten Free Italian walnut cookies

Gluten free Italian walnut cookies

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!!!!

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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 for7 to 10 minutes
7. cool the cookies slightly then roll in the power sugar and fill the centers with the orange marmalade, DELICIOUS!!!!