

Italian almond cantucci cookies

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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 shelf 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!!!

Ingredients

- 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

Instructions

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 onto 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 pop 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 12-15 slices.
 16. Arrange cut side up, onto the lined baking sheets. Return to the oven for 12-15 minutes.
 17. Cool on a wire rack and store in an airtight container.
- ENJOY!!!