

# **Italian Wedding Cookies (Classic Butterball Style)**

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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.
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## 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)



- 2 sticks (1 cup) **unsalted butter**, softened
- 1 cup **powdered sugar**, plus more for rolling after baking
- 1 tbsp **vanilla extract**
- $2\frac{1}{4}$  –  $2\frac{1}{2}$  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  $2\frac{1}{4}$  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**