

Pizzicati Italian pinch cookies

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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.

Ingredients

- 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

Instructions

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 onto 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 board 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.
ENJOY!!!!