



## INGREDIENTS

### DRY INGREDIENTS

1 cup of granulated sugar

Zest of 1 lemon

1 packet of vanilla powder (or use 1 TSP of vanilla bean extract).

1 cup of 00 flour

1 cup of unsweetened cocoa powder

1 TBSP of baking powder

1 TSP of cinnamon

¼ TSP of cloves

2 cups of roasted & chopped almonds

### WET INGREDIENTS

1 scrambled egg

2 TSP of almond extract

¾ cup of fresh espresso

2 TBSP of cognac

### LEMON GLAZE

3 cups of icing sugar

Juice of 1 ½ lemons



## CASTAGNELLE ITALIAN CHRISTMAS COOKIES

BY Caterina Romano's kitchen

## DIRECTIONS

1. In a large bowl combine the sugar, lemon zest and vanilla powder and vigorously mix all ingredients.
2. Add the flour, cocoa powder, baking powder, cinnamon, cloves and roasted almonds and mix everything together. Set aside.
3. To the scrambled egg, add the almond extract and espresso and mix. Add the cognac.
4. Place the wet ingredients to a mixer bowl equipped with a paddle.
5. Add the dry ingredients to the wet ingredients one spoonful at a time. Continue mixing at medium speed until everything comes together.
6. Roll the dough onto a work surface with bench flour and form into a log. Use additional bench flour if needed to ensure that the dough is not sticky.
7. Preheat oven to 350 DF.
8. Cut pieces and roll into a rope 1/2" in diameter. Cut the rope into 2" long pieces on an angle.
9. Place them on a baking sheet lined with parchment paper.
10. Bake the cookies for 12-13 minutes. Remove from oven and allow to cool at room temperature.
11. Prepare the lemon glaze. Add the juice of 1 ½ lemons to the icing sugar. Mix together until fluid.
12. Dunk the cooled Castagnelle cookies into the lemon glaze until fully coated. Place on a tray lined with parchment paper and allow to dry.
13. Serve and enjoy.

ENJOY THE CASTAGNELLE ITALIAN CHRISTMAS COOKIES