



ROCCOCO ITALIAN CHRISTMAS COOKIES

BY Caterina Romano's kitchen

INGREDIENTS

2/3 Cup of warm water
1 ½ TBSP of honey
Zest of 1 orange
2 ½ cups of granulated sugar
1 ¼ cup of hazelnuts
4 cups of sifted AP flour
1 TSP of baking powder
1 tsp of cloves
1 TSP of cinnamon
¼ TSP of nutmeg

EGG WASH

1 egg yolk with 1 TSP of cream

DIRECTIONS

1. Add the warm water to a stand mixer bowl fitted with a paddle. Add the honey and zest of orange and mix at low speed.
2. Add the granulated sugar and continue mixing.
3. Place the hazelnuts into a plastic bag and with a mallet gently crush them into smaller pieces.
4. In the bowl with the flour add the baking powder, cloves, cinnamon and nutmeg and mix everything together.
5. Add the dry ingredients to the wet one tablespoon at a time. Continue mixing at low speed.
6. Add the crushed hazelnuts. Although the dough looks crumbly, continue to mix for 10 minutes until it comes together.
7. Remove the dough from the mixer bowl, divide into two portions, plastic wrap and refrigerate for 20 minutes.
8. Preheat oven to 350 DF.
9. Line a baking tray with parchment paper.
10. Cut cookie dough into pieces roughly weighing 1.5 OZ. Squeeze each piece in your hand and roll them into a rope approximately 5" long. Form into a donut and pinch both ends together. Place on the baking tray.
11. Using a brush lightly coat each cookie with the egg wash.
12. Bake for 23-25 minutes until golden brown. Allow cookies to cool.
13. Ready to enjoy. Great dunking cookie.

ENJOY THE ROCCOCO COOKIES