



INGREDIENTS

COOKIE INGREDIENTS

- 1 cup of roasted hazel nuts
- 1/3 cup of roasted almonds
- 4 cups of AP flour (*SIFT FLOUR BEFORE MEASURING*)
- Zest of 1 orange
- 1 2/3 cups of granulated sugar
- 4 TBSP of cocoa powder
- ½ TSP of baking powder
- ¼ TSP of cloves
- ¼ TSP of nutmeg
- ¼ TSP of cinnamon
- 1 cup of warm water
- 1 TBSP of honey

CHOCOLATE GLAZE

- 4 cups of semi-sweet couverture chocolate
- 2 TSP of corn syrup
- ¼ cup + 2 TBSP of cream



SUSUMELLE/ ITALIAN CHRISTMAS COOKIES

BY Caterina Romano's kitchen

DIRECTIONS

1. In a preheated oven at 350 DF bake the almonds for 8 minutes. Allow to cool.
2. Place the hazelnuts in a food processor and pulse them into small pieces (you do not want them granular; you want texture). Set aside.
3. Repeat the same procedure for the almonds.
4. Combine the almonds with the hazelnuts and give them a mix.
5. In a stand mixer fitted with a paddle, add the flour, zest of an orange and granulated sugar. Give all ingredients a good mix.
6. Now, add the cocoa powder, baking powder, cloves, nutmeg and cinnamon and mix to combine evenly.
7. Set the mixer at low speed and start adding the nuts to the flour mixture. Pour the honey into the cup of warm water and mix well.
8. Add the honey water to the flour. Continue mixing until dough collects around the paddle. *If needed add more water.*
9. Remove dough from mixing bowl, form into a log and then cut into 3 equal portions. Plastic wrap and refrigerate the dough for 2 hours.
10. Preheat oven to 375 DF.
11. Sprinkle your working surface with a small amount of flour. Roll each portion down to ¼" thickness and using a cookie cutter, press and cut the cookies. Gather the remaining dough into a ball, roll down to the same thickness and repeat the process.
12. Place the cookies on a baking tray lined with parchment paper and bake for 23-25 minutes. Allow cookies to cool for 1 hour.
13. Place the chocolate into a double boiler, add the corn syrup and cream. Once the chocolate mixture is melted and fluid, dip the cookie in the chocolate coating, place on a tray lined with parchment paper and allow to cool.

ENJOY THE SUSUMELLE COOKIES