



INGREDIENTS

WET INGREDIENTS

- 2/3 cup of lard
- 1 ¼ cup of granulated sugar
- ½ cup of fresh espresso
- ½ TSP of vanilla extract
- ½ cup of cocoa powder
- ½ cup of hot water

DRY INGREDIENTS

- 3 1/2 cups of sifted AP flour
- 1 TSP of baking powder
- ½ TSP of kosher salt
- ½ TSP of allspice
- 1 TSP of cinnamon
- ½ cup of toasted & chopped walnuts
- ½ cup of chopped raisins

GLAZE

- 1 ½ cups of icing sugar
- 2 TBSP of milk
- ½ TSP of vanilla bean extract

OTHER

- 2 cups of icing sugar
- Christmas sprinkles of choice



BISCOTTI SCURI DI NATALE

By Caterina Romano's kitchen

DIRECTIONS

1. Use a stand mixer with a paddle attachment. In the bowl, beat together the lard and sugar for about 2-3 minutes until the sugar breaks down and incorporates with the lard.
2. Stop the mixer and do a scrape down.
3. Combine the espresso with the vanilla extract. Mix together and add to the sugar mixture.
4. Combine the hot water with the cocoa powder. Mix well until the cocoa breakdown in the water. Add to the bowl of the mixer and beat for 3-4 minutes until all the ingredients are well combined. Do a scrape down.
5. For the dry ingredients combine the flour with the baking powder, salt, allspice & cinnamon. Whisk to combine all the ingredients.
6. Cover the raisins with hot water. The hot water will plump the raisins after about 10 minutes. Strain out the water.
7. Combine the walnuts and raisins. Mix well and add it to the flour mixture. Continue mixing until all ingredients are well combined.
8. Add the dry ingredients to the wet one tablespoon at a time.
9. When thoroughly mixed, divide dough into two portions, plastic wrap and refrigerate for 1 hour.
10. Preheat the oven to 350 DF.
11. Line your baking tray with parchment paper.
12. Using a 1 TBSP scooper, scoop the dough. Roll it with your hands and form into a meatball.
13. Bake in the oven for 8-10 minutes.
14. Allow the cookies to cool for 1 hour.
15. For the glaze, combine the milk with the vanilla. Gradually add the milk mixture to the icing sugar and continue mixing until you reach the desired consistency.
16. With a batch of cookies, place them in the glaze and roll them around until they are fully coated. Place on a tray with parchment paper and top with the Christmas sprinkles. Allow them to dry.
17. For the second batch, coat the cookies in the icing sugar and enjoy.

ENJOY THE BISCOTTI SCURI DI NATALE