



TETU' ITALIAN CHRISTMAS COOKIES VERSION 2

By Caterina Romano's Kitchen

INGREDIENTS

WET INGREDIENTS

1/2 cup of lard

3/4 cup of granulated sugar

Zest of 1 large orange

Juice of 1 orange

3 large eggs

¼ cup of orange jam

½ cup of vegetable oil

½ TSP of almond extract

½ TSP vanilla bean extract

¾ cup of full fat milk

DRY INGREDIENTS

4 1/2 cups of sifted AP flour

4 TSP of baking powder

¼ cup of unsweetened cocoa powder

½ TSP of cinnamon

1/8 TSP of cloves

½ cup of raisins

½ cup of mini semi-sweet chocolate chips

½ cup of toasted & chopped walnuts

GLAZE

2 cups of icing sugar

3 TBSP of milk

½ TSP of vanilla bean extract & 2 drops of white food coloring

DIRECTIONS

1. In a bowl of a stand mixer, fluff of the lard.
2. Sprinkle in the sugar, orange zest and the orange juice. Continue mixing until all ingredients are well combined.
3. Add the eggs, one at a time along with the jam.
4. Stop the mixer and do a scrape down.
5. Pour in the vegetable oil, almond extract, vanilla extract and the milk. Continue mixing for 1 minute and set aside.
6. For the dry ingredients, in a large glass bowl, combine the flour, cocoa powder, baking powder, cinnamon and the cloves. Whisk the ingredients until all are well combined.
7. Fold in the raisins, chocolate chips and walnuts. Mix well.
8. With the mixer on stir, add the dry to the wet one tablespoon at a time and continue mixing until the cookie dough comes together. This dough is sticky.
9. Stop the mixer and do a scrape down.
10. Divide the dough into four portions, plastic wrap and refrigerate for a minimum of 3 hours.
11. Preheat the oven to 350 DF.
12. Line a baking tray with parchment paper.
13. Use a 1 1/2 TBSP scooper, form the cookies by rolling them into a smooth ball and place them on the baking tray.
14. Gently press down on the cookies with your fingers to flatten them down.
15. Bake in the oven for 12-14 minutes.
16. Allow the cookies to cool down for 20 minutes.
17. To prepare the glaze, combine and mix together the icing sugar, milk, vanilla and white food coloring.
18. Dunk the top of the cookies into the glaze. Set on a wrack and allow the glaze to dry.
19. Enjoy.