

# Italian Christmas Cookies

## Ingredients

---

2 c Flour  
2 t Baking Powder  
1/4 t Salt  
6 T Unsalted Butter (softened)  
1/2 c Sugar (or 100 grams)  
1 3/4 t Almond Extract  
2 Eggs (room temperature)  
1/2 c Powdered Sugar  
1 T Milk  
2 1/2 T Sprinkles

## Instructions

---

1. Line a large baking sheet with parchment paper. In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.
2. In the bowl of a stand mixer, cream together the butter and sugar, mixing until light and fluffy. Add 1 1/2 teaspoon of almond extract and then add eggs, one at a time, until combined, mixing well after each addition.
3. Gradually add the dry ingredients to the wet mixture, scraping down the sides of the bowl, as needed. Mix until the dough comes together.
4. Once the dough has formed, use your hands to roll it into 1-inch balls. Place the dough balls onto the lined baking sheet, leaving 1-2 inches of space between each cookie. Cover with plastic wrap and refrigerate for at least 1 hour.

# Italian Christmas Cookies

5. Take the cookie sheet out and preheat oven to 350°F. Bake the cookies for 8-10 minutes, or until the edges are lightly golden. Let the cookies cool for 5 minutes then transfer to a wire rack to cool completely.

6. In a small bowl, combine the powdered sugar, milk, and 1/4 teaspoon almond extract. Whisk until the glaze is smooth and well combined. Add more milk as needed until the glaze reaches your desired consistency.

7. Once the cookies are fully cooled, dip the top of each cookie into the glaze and immediately sprinkle them with sprinkles. Set aside to set completely.