

# Cookie Recipes

## 2022 Cookie Swap



Triangle Sons & Daughters of Italy  
*Serving the North Carolina Triangle since 2004*

LODGE 2817





# Anna Cimorelli's Italian Sesame Seed Cookies

## Ingredients

- 6 cups flour
- 6 teaspoons baking powder
- 32 teaspoons Crisco
- 2 cups sugar
- 6 teaspoons vanilla
- 6 eggs
- 2 bottles of sesame seeds (Don prefers AFC roasted sesame seeds, typically sold near seafood/sushi department in the grocery store)

## Instructions

1. In separate bowl, combine flour and baking powder. Set aside.
2. Put sugar in mixing bowl and add Crisco. Blend the sugar and Crisco with your mixer.
3. Proceed to add in the eggs and vanilla; and then lastly, the flour and baking powder.
4. Blend well.
5. Shape the cookies. You have two options for shaping the cookies:

*Option 1:* Roll into logs. Make each log about ½ inch high. Cut the log into 2-inch pieces. Dip each piece into sesame seeds. Place on cookie sheet. Note: Some people dip the cookie in milk and then the sesame seeds, but it's a lot less messy if you can get the sesame seeds to stick without dipping in milk. Also, if the dough is too sticky when making the first log, blend a little more flour into the dough.

Or

*Option 2:* Roll into a ball. Scoop out 1 teaspoon of dough and roll it into a ball. Roll the ball in sesame seeds, then flatten and shape the ball into a log. Of course, you can just make round cookies if you place the balls of dough coated in sesame seeds on the cookie sheet.

6. Bake for 15 to 20 minutes in 350°F oven. You need to decide the level of doneness and darkness to the color that you prefer.

This recipe makes about 100 cookies. You can cut it in half if you want fewer cookies. They last for several months in tightly sealed bags and containers.

*Submitted by Don Cimorelli*





# Bourbon Balls

*Sent to me (recipe and cookies) by a friend in CT.....OMG soooooooooo good and I don't drink. One oz of wine and I am snookered. A disgrace to my Italian heritage...ha ha). Take this to your next "pot luck" and you will have an invitation for life.*

## Ingredients

- 2½ cup vanilla wafer crumbs (8 oz box)
- 1 cup chopped walnuts (4 oz can)
- 1 cup superfine sugar\*
- 2 tablespoons cocoa
- 3 tablespoons white Karo syrup
- ½ cup bourbon

\*This is what the original recipe called for, but I use just regular sugar.

## Instructions

1. Put together in order typed.
2. Make little balls size of marbles. (Personally, I like them larger.)
3. Roll in confectioners sugar.
4. Store in airtight container.

## Notes

As I am not Martha Stewart, I use the Wanda T method, which is putting all of the ingredients in a mixer and turning on low to medium until materials blend.

And I ADD a wee bit more liquid.

*Submitted by Isabel Perry*



**Prep time:** 15 minutes

**Total time:** 26 minutes

**Cook time:** 11 minutes

**Yield:** 36 cookies

## Notes

**Tips:** Some brands of chocolate chips melt better than others for drizzling. A semisweet (or dark) chocolate bar will also work well instead of chips for melting and drizzling. (These cookies don't need to be refrigerated after being baked. Store in an airtight bag or container like other cookies.)

**Substitutions:** Use your favorite baking chips and nuts instead of the mini chocolate chips and pistachios if you'd like.

*Making substitutions or changes to the recipe and/or ingredients can change the results of the cookie.*

# Holy Cannoli Cookies

*Easy Italian Christmas cookies, and a fun twist on the Italian pastry! These one-bowl cookies are full of flavor with ricotta cheese, chocolate chips, and pistachios and have a soft, almost cake-like texture!*

## Ingredients

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- ½ cup ricotta cheese
- 1 teaspoon vanilla extract
- ¾ teaspoon ground cinnamon
- 1 teaspoon fresh orange zest
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2 cups all purpose flour
- 10 ounces mini chocolate chips divided
- 1 cup chopped pistachios

## Instructions

1. In a large mixing bowl, cream the butter and sugar together with an electric mixer until light and fluffy. Mix in the eggs, then ricotta cheese until well combined.
2. Mix in the vanilla extract, cinnamon, and fresh orange zest.
3. Mix in the baking powder, baking soda, and salt until well combined. Then, mix in the flour.
4. Stir in 1 cup of chocolate chips and the pistachios.
5. Cover and refrigerate the dough for at least one hour.
6. Preheat oven to 375°F. Line baking sheets with parchment paper or lightly grease.
7. Using a medium cookie scoop or spoon, drop about 1½ tablespoons of cookie dough for each cookie, leaving about 2 inches between each cookie.
8. Bake cookies at 375°F for about 8 to 11 minutes or until golden brown around the edges.
9. Cool slightly, then move to wire racks to cool completely.
10. Microwave remaining chocolate chips on high in a small microwave safe bowl in 20 second intervals, stirring after each interval until melted and smooth. Spoon melted chocolate into a small resealable bag, clip one corner slightly, then drizzle melted chocolate over cookies.
11. Let cool for chocolate to set.

*Submitted by Joyce Moses*







# Italian Chocolate Spice Cookies

## Ingredients

- 2 cups all-purpose flour
- $\frac{1}{3}$  cup cocoa powder
- 2 teaspoons baking powder
- Pinch of salt
- $\frac{1}{4}$  teaspoon ground nutmeg
- $\frac{1}{4}$  teaspoon ground cinnamon
- 1 teaspoon pure vanilla extract
- 2 eggs, room temperature
- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{2}$  cup milk
- $\frac{1}{2}$  cup butter, melted and cooled
- 4 ounces bittersweet chocolate, melted and cooled
- Zest of 1 orange (optional)
- Powdered sugar for rolling cookies

## Instructions

1. Whisk the eggs on medium-high speed until nice and frothy (about 3 to 4 minutes). Slowly add sugar. Continue to whisk until well combined and slightly thickened. The mixture will be pale yellow and light.
2. Add the milk, butter, melted chocolate, vanilla extract, and zest (if using). Mix until well combined. Remove the bowl from the stand mixer.
3. Sift in the dry ingredients (flour, cocoa powder, baking powder, salt, and spices) over the mixture of wet ingredients, then mix with a wooden spoon or rubber spatula until well combined. At this point, the dough will be soft. Cover and refrigerate for 30 minutes.
4. Meanwhile, preheat the oven to 350°F. Line baking sheets with parchment paper.
5. Take the dough out of the fridge and scoop the dough with a medium-sized cookie scoop. Roll the dough into a ball with floured hands.
6. Roll each dough ball into a smooth ball, then roll in a small bowl of powdered sugar (icing sugar). Place on baking sheet about 2 inches apart. Continue to roll until all of the dough is used.
7. Bake for about 10 minutes or until firm to the touch. Transfer to wire racks to cool completely. Enjoy slightly warm or at room temperature.



# Noni's Lemon Snowballs

## Ingredients

- 1½ cups Crisco
- 1¾ cups sugar
- 3 eggs
- 5 cups flour
- 8 teaspoons baking powder
- 2 ounces lemon extract
- 1 cup milk
- Confectioners sugar

## Instructions

1. Cream Crisco and sugar together.
2. Add eggs and beat.
3. Add remaining ingredients.
4. Drop by teaspoonfuls into confectioners sugar.
5. Bake at 350°F for 12 minutes. (Be sure the bottom is just light brown.)
6. When cooled, sprinkle with more confectioners sugar.

*Submitted by Vera and Leonardo Cicero*





# Ricotta Cookies

## Ingredients

- 2 sticks butter, softened
- 2 cups sugar
- 2 eggs
- 1 teaspoon vanilla
- Lemon zest
- 1 pound whole milk ricotta
- 1 teaspoon baking soda
- 4 cups flour

## Instructions

1. Add butter, sugar, eggs, vanilla, ricotta, and lemon zest together. Mix well.
2. Add baking soda and flour. Mix until all is combined.
3. Form into little balls.
4. Bake at 350°F for 12 minutes.

## Icing glaze

### Ingredients

- 1 cup powdered sugar
- 1 to 2 tablespoons lemon juice (or 1 tablespoon lemon juice and 1 tablespoon limoncello)

### Instructions

1. Mix ingredients together.
2. Drizzle on top of cookies.

*Submitted by Suzy Fanucci-Schmidt*





# Spritz Cookies

## Ingredients

- 1 cup (2 sticks) unsalted butter, softened to room temperature
- ¾ cup granulated sugar
- 1 large egg, at room temperature
- 1 teaspoon pure vanilla extract
- 1 teaspoon almond extract
- 2¼ cups all-purpose flour
- ½ teaspoon salt
- Optional: Gel food coloring, sprinkles for decorating

## Instructions

1. Preheat oven to 350°F.
2. Optional: Line 2 or 3 large baking sheets with silicone baking mats. **Do not** use parchment paper because the cookie dough won't adhere to it when pressed out of the cookie press.

*Make the dough:*

1. In a large bowl, using a handheld mixer or a stand mixer, beat the butter and granulated sugar together on medium-high speed until smooth, about 2 minutes.
2. Add egg, vanilla extract, and almond extract, and beat on high speed until combined, about 1 minute.
3. On low speed, beat in the flour and salt. Turn up to high speed and beat until completely combined.

*Press the dough:*

1. Follow cookie press manufacturer's directions to fit your cookie press with a decorative plate.
2. Scrape some of the dough into your cookie press. Hold the cookie press perpendicular to the lined baking sheet and press out the cookies 2 inches apart.
3. If desired, decorate the shaped cookie dough with sprinkles. Note: It's helpful to lightly brush the shaped dough with water before adding sprinkles—this helps them stick.
4. If the dough becomes too soft as you work, chill the shaped dough in the fridge for 10 minutes before baking.
5. Bake until very lightly browned on the edges, about 7 to 9 minutes.
6. Remove from the oven and allow to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely. If desired, drizzle with melted chocolate.
7. Cookies stay fresh in an airtight container at room temperature for up to 1 week.

*Submitted by Christie Amatangelo*



# Butter Ball

*In my family we called these cookies Butter Ball, but you may know them as snowball cookies, wedding cookies, or by other names. I usually use pecans, but walnuts or almonds work well also.*

## Ingredients

- 1 cup softened butter (unsalted)
- ½ cup confectioners sugar (powdered sugar)
- 1 teaspoon vanilla extract
- 2¼ cups flour
- ¼ tsp salt
- ¾ cup walnuts, pecans, or almonds

## Instructions

1. Mix butter, sugar, and vanilla thoroughly. Add flour and salt.
2. Chill dough for at least 30 minutes.
3. Roll into 1 inch balls. Place on ungreased cookie sheets. You can use parchment paper if desired.
4. Bake in 375°F oven until set, but not brown (about 10 to 12 minutes).
5. While cookies are still warm, roll in powdered sugar. Cool.
6. Roll again in powdered sugar.

*Submitted by Maria Knall*



## Index

### Almonds

Butter Ball, 16

Amatangelo, Christie, 14

Anna Cimorelli's Italian Sesame Seed Cookies, 2

Barbara White, 8

Bourbon Balls, 4

Butter Ball, 16

Cannoli Cookies, Holy, 6

### Chocolate

Holy Cannoli Cookies, 6

Spice Cookies, Italian, 8

Christie Amatangelo, 14

Cicero, Vera and Leonardo, 10

Cimorelli, Don, 2

Don Cimorelli, 2

Fanucci-Schmidt, Suzy, 12

Holy Cannoli Cookies, 6

Isabel Perry, 4

### Italian

Chocolate Spice Cookies, 8

Sesame Seed Cookies, 2

Joyce Moses, 6

Knall, Maria, 16

### Lemon

Ricotta Cookies, 12

Snowballs, Noni's, 10

Leonardo Cicero, 10

Limoncello, Ricotta Cookies, 12

Maria Knall, 16

Moses, Joyce, 6

Noni's Lemon Snowballs, 10

### Pecans

Butter Ball, 16

Perry, Isabel, 4

### Pistachios

Holy Cannoli Cookies, 6

### Ricotta

Cookies, 12

Holy Cannoli Cookies, 6

Sesame seeds, 2

### Snowballs

Butter Ball, 16

Noni's Lemon, 10

Spritz Cookies, 14

Suzy Fanucci-Schmidt, 12

Vera Cicero, 10

### Walnuts

Bourbon Balls, 4

Butter Ball, 16

Wedding cookies, 16

White, Barbara, 8