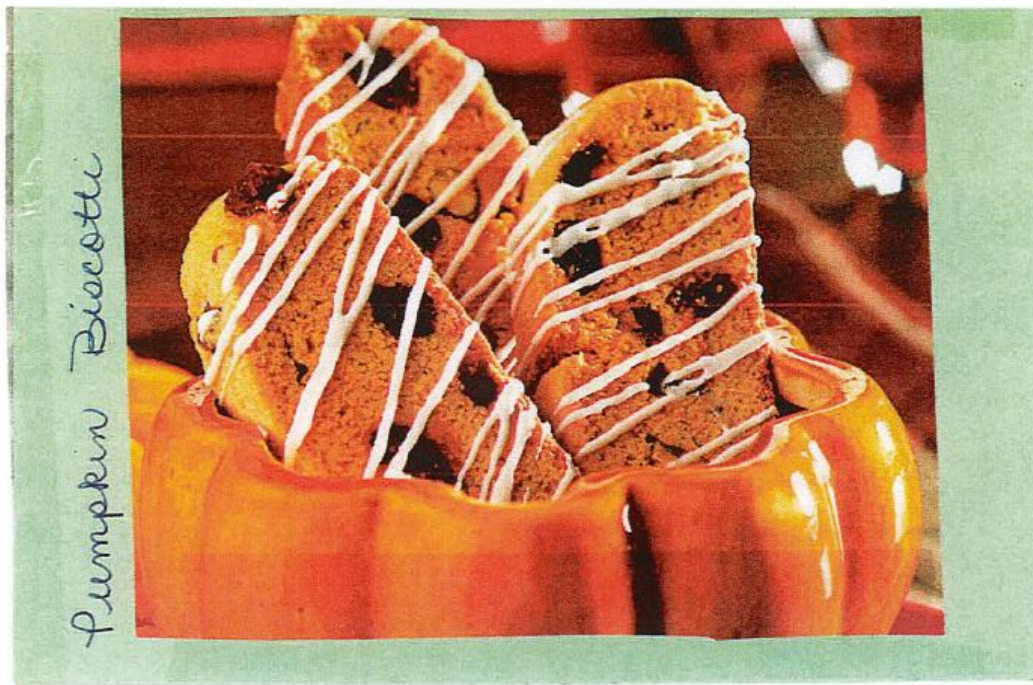


Cookie Recipes submitted by Kathy Lohman and Nora Monette.



Pumpkin Biscotti

Makes about 28 biscotti

- | | |
|--|---|
| 5 cups all-purpose flour | 1 Preheat oven to 375°F. Line cookie sheets with parchment paper. |
| 1 tablespoon baking powder | |
| 1½ teaspoons salt | 2 Combine flour, baking powder, salt, cinnamon, ginger and cloves in medium bowl. Beat sugar and butter in large bowl with electric mixer at medium speed until fluffy. Add pumpkin and water; beat until well blended. Gradually add flour mixture, beating at low speed until blended. Stir in cranberries and pistachios, if desired. |
| 1 teaspoon ground cinnamon | |
| ½ teaspoon ground ginger | |
| Dash ground cloves | |
| 1¼ cups plus 2 tablespoons sugar | |
| 1 cup (2 sticks) butter, softened | |
| ½ (15-ounce) can solid-pack pumpkin | 3 Shape dough into 2 logs, each about 14 inches long and 4 to 5 inches wide, on prepared cookie sheets. Bake about 40 minutes or until firm to the touch. Remove from oven; cool 20 minutes. Transfer logs to cutting board; cut into 1-inch-thick slices. Arrange slices on cookie sheets, cut sides up; bake 20 minutes or until dry and lightly browned. Remove to wire racks; cool completely. |
| 2 tablespoons water | |
| 1 cup dried cranberries | |
| ½ cup chopped pistachio nuts (optional) | |
| ½ cup cream cheese frosting | 4 Heat frosting in small microwavable bowl on HIGH 30 seconds or until melted. Drizzle over biscotti. |

Cookies for Sharing

My mother had a tradition of baking Holiday cookies for the neighbors. We would pass them out on Christmas Eve. My husband and I took up the tradition for many years and now both of our kids bake and pass out cookies in December.

The two recipes I am sharing tonight are adapted from *Celebrations Italian Style* by Mary Ann Esposito (from PBS' *Ciao Italia*). The Biscotti di Noci (Nut Cookies) are similar to the "Holiday Nuggets" my mom made – which are like Mexican Wedding Cookies or Russian Tea Cake Cookies. The Riccolini a Mandorle (Little Almond Curls) are made with almonds and no flour is used. So they very much have an amaretti flavor.

The Mary Ann Esposito book has good memories for me for another celebration—our family friend Judy Hare and her daughter Kristin made a Wedding Cookie Cake for my daughter's wedding. It was beautiful and many of the cookie recipes were in the book along with instructions for assembling the pyramid of cookies.



The Biscotti di Noci (Nut Cookies) we make tonight will be made with walnuts. My sister is planning to try a version with pecans, which also would be delicious.

The dough for the Riccolini a Mandorle (Little Curls) are made in a food processor, and goes together pretty quickly. Rolling and shaping the curls takes a little time and can be fun in a group.



Biscotti di Noci (Nut Cookies)

Makes about 2 ½ dozen

Preheat oven to 375 ° F

Ingredients	Instructions
<p>Cookie Dough:</p> <ul style="list-style-type: none">1 stick unsalted butter (8 Tbsp)2 Tablespoons sugar1 teaspoon vanilla1 cup unbleached all-purpose flour1 cup finely chopped walnuts <p>For Coating:</p> <p>Confectioners' sugar and red and green sugar for coating</p>	<ol style="list-style-type: none">1. Cream the butter and sugar in a bowl with an electric mixer until light colored. Beat in vanilla. Gradually mix in flour. Stir in the chopped nuts. (can be chilled for 1 hour for easier handling; I usually use a cookie scoop at this point) 2. Roll teaspoons of dough into balls; flour hands if needed. Place on ungreased cookie sheet, about ½ to 1 inch apart. Bake for 15 minutes at 375° F until lightly browned. Cool slightly for a few minutes on pan. 3. Meanwhile, place confectioners' sugar in a shallow dish, mix in colored sugar. Remove cookies carefully with a spatula and gently roll the warm cookies in the confectioners' sugar to coat. Cool completely on wire racks.

Riccolini a Mandorle (Little Almond Curls)

Makes about 3 ½ dozen cookies

Preheat oven to 350° F


This Sicilian recipe uses two ingredients common in Sicilian cooking—almonds and lemons.




Ingredients	Instructions
<p>Cookie Dough:</p> <p>1 pound (3 1/3 cups) whole almonds 1 ¼ cups sugar 2 large eggs 1 Tablespoon cold water Grated zest of 1 large lemon</p> <p>Optional: Confectioners' sugar for sprinkling</p>	<ol style="list-style-type: none"><li data-bbox="841 705 1390 1276">1. Preheat oven to 350° F. Line two cookie sheets with parchment paper or lightly butter and flour them. In a food processor, finely grind the almonds with the sugar. With the motor running, add the eggs and water through the feed tube and process to form a loose dough. Put the dough into a bowl and mix in the lemon zest with your hands.<li data-bbox="841 1331 1390 1900">2. With wet hands, shape a Tablespoon sized scoop of dough into a narrow cylinder/coil about 2-2 ½ inches long. Make into an "S" and place cookies about 1 inch apart on the cookie sheets. Bake for 20 to 25 minutes at 350 degrees F until lightly browned. Cool on a wire rack. Sprinkle cooled cookies with confectioners', if desired.

Cannoli Magic Bars

Cannoli Magic Bars, gourmet Italian variation of the popular cookie bars but with ricotta cheese, chocolate chips, and pistachios.


 **Prep Time** 10 minutes

 **Cook Time** 30 minutes

 **Total Time** 40 minutes

 **Yield** 24 bars

 **Calories** 227kcal

 **Author** Lisa Huff



5 from 10 votes

Ingredients

- 1 1/2 cups graham cracker crumbs
- 1/2 cup unsalted butter melted
- 1 cup ricotta cheese
- 14 ounces sweetened condensed milk (1 can)
- 1 teaspoon fresh orange zest
- 1 teaspoon ground cinnamon
- 12 ounces mini chocolate chips (1 bag)
- 1 cup lightly salted pistachios coarsely chopped
- powdered sugar for dusting (optional)

Instructions

1. Preheat oven to 350 degrees F. Lightly spray a 13x9-inch baking pan with nonstick cooking spray or line bottom and sides with parchment paper.
2. In a small bowl, combine the graham cracker crumbs and melted butter. Press into bottom of prepared baking pan to form a thin even layer on the bottom of the pan.
3. In a large mixing bowl combine the ricotta cheese, sweetened condensed milk, orange zest, and cinnamon until well combined. Pour onto crust and spread to form even layer.
4. Sprinkle chocolate chips and pistachios on top and press down lightly into batter.
5. Bake at 350 degrees F for about 25-30 minutes or until lightly browned around edges. Cool then place in fridge to store. Before serving, cut into bars of desired shape and dust with powdered sugar if desired. Store in the refrigerator.