

# Cucciddati | Italian Christmas Cookies

Yield: 10 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-fig-cookies-cucidata-recipe-digiovanni>

## Ingredients:

- 9 ounces figs dried Turkish
- 1/8 cup raisins
- 9 tablespoons unsalted butter room temperature
- 1 cup powdered sugar
- orange zest to taste
- 1 large egg
- 2 1/4 cups all purpose flour plus extra for dusting
- salt
- 1/2 cup almonds crushed
- 1/2 cup walnuts crushed
- 3 tablespoons Orange or apricot marmalade, plus extra for topping
- 1/4 cup candied fruit
- 3 1/2 ounces dark chocolate shaved
- 3 teaspoons marsala wine
- cinnamon
- ground nutmeg
- fresh black pepper
- nuts Crushed pistacchio, for topping

## Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 50 milligrams
4. Fat: 25 grams
5. Fiber: 5 grams
6. Protein: 8 grams
7. SaturatedFat: 10 grams

8. Sodium: 100 milligrams

9. Sugar: 26 grams

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