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## Crispy Spicy Almond Roccoco Italian Cookie

Yield: 24 min Total Time: 27 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/types-of-italian-cookie-recipe">https://www.recipeschoose.com/recipes/types-of-italian-cookie-recipe</a>

## **Ingredients:**

- 1 3/4 cups flour all purpose
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon canela
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon salt
- 1 pinch white pepper
- 1 3/4 cups granulated sugar
- 1 cup almonds toasted and chopped
- 3/4 cup almonds ground
- 1 Orange
- 1 lemon
- 1 egg slightly beaten
- 1/2 cup water
- flour extra, for wooden board
- 1 egg yolk
- 1 teaspoon milk

## **Nutrition:**

Calories: 170 calories
Carbohydrate: 27 grams
Cholesterol: 20 milligrams

4. Fat: 6 grams5. Fiber: 2 grams6. Protein: 4 grams

7. SaturatedFat: 0.5 grams

- 8. Sodium: 75 milligrams
- 9. Sugar: 15 grams

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