



DIRECTIONS

- Preheat the oven to 350°F.
- Line a baking sheet with parchment paper. Set aside.
- To make the cookie dough: In a food processor, grind the toasted almonds.
- Add the dried fruit and process until a paste forms. Transfer to the bowl of a stand mixer fitted with the paddle attachment.
- Add the flour, sugar, water, honey, allspice, baking powder, extracts, and salt.
- Mix on low speed until a dough forms and is well mixed. The dough will be firm.
- Lightly flour a work surface and turn the dough out onto it. Divide the dough into 12 equal pieces.
- Roll each piece into a rope 8 inches long and form a bagel-shaped cookie.
- Place the cookies on the prepared sheet about 2 inches apart. Bake for 18 minutes.
- Transfer to a wire rack to cool.
- To make the chocolate dip: In a double boiler over low heat or in a microwave, melt the chocolate and shortening, stirring to combine.
- Dip each cooled cookie in the melted chocolate until evenly coated.
- Gently place on a wire rack until the chocolate solidifies.



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Roccocò di Natale, my way

INGREDIENTS

- 2 cups whole almonds, toasted
- 1 cup dried fruit, such as figs, raisins, or apricots
- 4 cups all-purpose or 00 (double zero) flour
- 1 cup sugar
- ½ cup water
- ¼ cup honey
- 1 tablespoon allspice
- 2 teaspoons baking powder
- 1 teaspoon vanilla extract
- 1 teaspoon orange extract
- 1 teaspoon lemon extract
- Pinch salt
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- CHOCOLATE DIP
- 1½ pounds bittersweet chocolate chips
- 1 tablespoon shortening



NONNA'S TIPS

- i use Ghirardelli bittersweet chocolate chips for their rich flavor.
- In case the cookie dough is too hard to handle, just add a little extra honey.