



## DIRECTIONS

1. Mix sugar and softened butter with a hand or stand mixer.
2. When well blended, add cream, honey and vanilla.
3. Whip until creamy.
4. Add the 3 3/4 cups of flour, baking powder and salt.
5. Blend well.
6. Add whole egg and yolk.
7. Mix until a smooth dough is formed.
8. Divide the dough in half.
9. Place one half of dough back in mixing bowl.
10. Add the 1/2 cup of flour.
11. Mix until incorporated.
12. Take dough out and wrap in plastic film.
13. Place second half of dough in mixer bowl.
14. Add the 1/2 cup of cocoa powder.
15. Mix until fully incorporated.
16. Remove and wrap in plastic film.
17. Place both dough balls in refrigerator for 30 minutes.
18. When ready to make cookies, preheat oven to 375F.
19. Line two cookie sheets with parchment paper.
20. Remove dough from refrigerator.
21. Pinch a small amount of dough from each dough ball.

# Abbracci (Hugs) Cookies



Makes 25 to 30 cookies

## INGREDIENTS

- 3 3/4 cups 00 flour (Double Zero flour - 450 gr)
- 1 cup sugar (200 gr)
- 3 1/2 tbsp whipping cream (50 gr)
- 2 tbsp honey (50 gr)
- 1 tsp vanilla extract
- 1 1/2 sticks butter (12 tbsp or 170 grams), softened
- 1 egg plus one yolk
- 1/2 cup unsweetened cocoa powder (50 gr)
- 1/2 cup 00 flour (50 gr)
- 2 tsp baking powder
- Pinch of salt

**Continue on p2**



## Abbracci (Hugs) Cookies

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### DIRECTIONS (CONT.)

22. Roll each into a little log.
  23. Place the two logs next to each other.
  24. Twist logs together.
  25. Form a ring by pinching ends together.
  26. Place on lined cookie sheet.
  27. When one cookie sheet is filled, place in hot oven.
  28. Continue making cookies until all dough is finished.
  29. Bake cookies for 10 to 15 minutes or until lightly golden.
- Makes 25 to 30 cookies.

### NONNA'S TIPS

- You may substitute 00 flour with all purpose. If too dry, add a little more cream.
- You may make the dough the night before and refrigerate overnight.
- You may also freeze the dough and defrost prior to baking cookies.
- These cookies can be stored for 2 weeks in airtight container once they are fully cooled.

