

5 Fabulous Italian Cookies

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Put down the Oreos and try something new for a change.

-Francine Segan



Italian cookies are a perfect spring and summer treat that aren't too sweet and are great with fruit or ice cream. Of course, they're also great plain, especially when served with dessert wines as they are in Italy. DolceItalia.com is a great place to find the perfect pairings of cookies and dessert wines. Below, I picked five of my favorite Italian cookies that you should definitely try:



Almond Cookies

Italian almonds are prized around the world, and there are hundreds of different kinds of cookies made with this sweet nut. One of my all-time favorites, by the renowned Sicilian company Falanga, has a soft almond center topped with crunchy almond slivers. It's fabulous with a glass of icy cold Asti Spumante docg, Italy's premier sparkling dessert wine.



Amaretti

Amaretti, or "little bitters," are small, round almond cookies. A speciality of northern Italy, amaretti are made of sugar, almonds, and egg white.

Amaretti can be either hard (classici) or soft (morbidi). However, both types are made according to a regulated recipe, which defines the ingredients and baking process.

Amaretti morbidi are wonderful paired with coffee, espresso, hot chocolate or with dessert wines such as Asti Spumante docg.

Hard amaretti are eaten at the end of a meal with espresso. They are also used in many traditional Italian recipes, in everything from savory dishes to desserts. In desserts they are a base for custard, semifreddo, and cake decorations.



Cantucci

Cantucci, also called "biscotti di Prato," are a crunchy almond cookie created in the Tuscan town of Prato centuries ago. One of our favorites is made by [Corsini](#). Cantucci are traditionally dipped in Vinsanto, a sweet, fortified Tuscan wine.



Croccante

Croccante (“crunchy”) are a crisp nutty sweet that is a cross between a cookie and a candy. They can be made with all sorts of nuts. Pistacchio croccante are a specialty of Sicily, which is renowned for its Bronte pistachios.

One of my favorites, which won a prize at the Italian Fancy Food Show in Parma, is by [Falanga](#), a Sicilian company (shown above). They are delicious with a glass of grappa.



Savoiardi

Savoiardi, aka ladyfingers, were first created in the Piedmont region in the early Renaissance, for an Italian royal family named Savoia, which gives the cookies their name.

In Italy today, savoiardi are still made faithfully, respecting the traditional recipe using fresh eggs, sugar, flour, and vanilla. This delicious cookie is so important to Italians that the recipe is regulated and the name protected.

Savoiardi are traditionally dipped in hot chocolate or coffee. Because Italian-made savoiardi soaks up liquid so nicely, they are a key ingredient in hundreds of desserts including charlottes, puddings and of course, tiramisú. [Vicenzi Biscotti](#), Italy’s largest maker of savoiardi made it into the Guinness Book of World Records in 2010 for having made the world’s biggest tiramisú!

Check out [DolceItalia.com](#) for more information on other great Italian cookies, cakes, sweets and dessert wines.

URL: <http://www.bettyconfidential.com/ar/ld/a/5-Fabulous-Italian-Cookies.html>