

Cuccidati

Ingredients

2 lbs. dried figs
1 ½ lbs. raisins
½ cup hazelnuts, chopped
½ cup almonds, chopped
½ cup walnuts, chopped
1 tsp. cinnamon
½ tsp. nutmeg
⅛ tsp. cloves
16 oz. honey
½ cup orange zest
12 oz. citron
½ cup water

Cookie Dough

5 lbs. all purpose flour
3 cups granulated white sugar
8 eggs
2 lbs. Crisco
4 tsp. baking powder
2 tsp. vanilla
¼ tsp. salt

Method

COOKIE FILLING:

Toast hazelnuts and almonds separately for a few minutes. DO NOT BURN!!!

Cut out stems from figs.

Place figs, raisins and citron in food processor.

Set speed on LOW.

Process slightly. Do not puree.

Place mixture into pot on stove.

Empty honey into mixture in pot and mix.

Put on low heat.

Put water in jar and add to pot until you have the right consistency.
Add spices and orange zest (grated from the peel of one orange)
Fold in nuts.
Stir and heat for a few minutes.
Remove from stove and place in a covered bowl in refrigerator.

COOKIE DOUGH:

Mix flour, baking powder, and salt in a VERY large bowl.
Crumble Crisco with flour.
Beat eggs slightly with vanilla.
Add sugar.
Make a well with the flour.
Add the egg mixture to the well.
Gradually combine egg mixture with flour mixture.
Add cold water as needed.

Take a handful of the dough and roll out a strip between 2 sheets of wax paper.
The strip should be about a foot long and 3" wide, thickness like a pie crust.
Using a tablespoon, place filling along one side of the strip, leaving room on the sides.
Fold over the empty side of the strip.
Seal the package with water between the layers of dough.
Using as cookie cutter, cut the package into cookie size pieces
Place on a cookie sheet for baking.
Continue procedure until all dough & filling is used.

Bake at 325 until done. Remove to another tray and allow to cool.

ICING

When cookies are completely cooled, they are ready to be iced.
The icing uses about 2 1/2 BOXES of powdered sugar, with a small amount of milk.
Colored nonpareils are sprinkled on top. (about two 3 oz. containers)

Start with 1/2 BOX (1/2 lb.) of powdered sugar and whisk in milk, one tablespoon at a time.

Only use enough milk until the proper consistency is reached.

The consistency should not be too thin or liquid.

Cookies can be dipped into the icing, or a butter knife can be used to spread on each cookie.

Work quickly, as icing hardens, and then it cannot be spread on the cookie.

Sprinkle nonpareils on each cookie before icing hardens.

Repeat above until all cookies are iced.

Source: Bongiorno Family Recipe (Enough cookies for the entire village of Petralia Sottana)
