



Italy Revisited

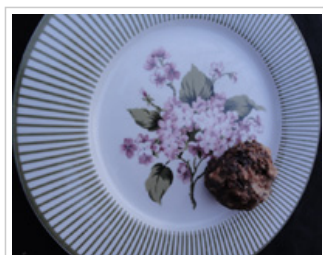
Photo and recipe archive


[Home](#)
[Italy Revisited](#)
[Bookshelf](#)
[About Mary Melfi](#)
[Contact Us](#)

Photo Archives

[Agriculture](#)
[Childhood](#)
[Country Antiques](#)
[Crafts](#)
[Education](#)
[Family and Parenting](#)
[Folk Sayings Animals](#)
[Folk Sayings on Aging](#)
[Folk Sayings on Death](#)
[Folk Sayings on Eating and Drinking](#)
[Folk Sayings on Family](#)
[Folk Sayings on](#)
[Fortune and Fate](#)
[Folk Sayings on Good and Evil](#)
[Folk Sayings on Health](#)
[Folk Sayings on Love](#)
[Folk Sayings on](#)
[Marriage](#)
[Folk Sayings on Money](#)
[Folk Sayings on Nature](#)
[Folk Sayings Women](#)
[Funeral Customs](#)
[Health Care](#)
[Housing](#)
[Italian Proverbs](#)
[Italy Travel Pictures](#)
[Labour](#)
[Linen Trousseaus](#)
[Little Italy](#)
[Migration and](#)
[Immigration](#)
[Molise Campobasso](#)
[Molise Casacalenda](#)
[Molise Isernia](#)
[Recreation](#)
[Religion](#)
[Traditional Clothing](#)
[Transport](#)
[Wars to 1923](#)
[Wars to 1969](#)
[Weddings](#)

Cookies with Nuts



Scarponi di Natale Abruzzesi (Christmas chocolate walnut cookies with mosto cotto, candied citron, orange zest and Sambuca)

Originated from: Abruzzo, Italy

Occasion: Christmas holidays

Contributed by: Adapted from an Italian cookbook published in the 1980s

[Printer Friendly Version](#)

Ingredients

3 1/2 cups flour
 1/4 cup unsweetened chocolate, grated
 3/4 cup sugar
 3/4 cup chocolate chips
 1 cup mosto cotto
 1/2 tablespoon baking powder
 3/4 teaspoon cinnamon
 2 large eggs, beaten
 1 teaspoon Sambuca
 1/4 cup vegetable oil
 1/2 cup raisins
 1/4 cup finely chopped candied citron
 finely grated zest of 1 medium orange
 8 cups walnuts, coarsely chopped

Equipment needed

2 baking sheets
 parchment paper

Directions

Preheat the oven to 400 degrees F.

Line baking sheets with parchment paper.

In a double boiler melt the unsweetened chocolate, chocolate chips and sugar, stirring constantly, until it is nice and smooth.

In a separate bowl mix the flour, baking powder and cinnamon together. Keep aside.

Using an electric beater beat eggs, vino cotto, Sambuca and vegetable oil together.

Using a wooden spoon, mix flour mixture with egg mixture.

Add the chocolate mixture and work into a thick dough (If the dough is too soft and sticky add a touch more flour; if it is too dry, add a touch more vegetable oil.).

Add the orange zest and candied citron and mix well.

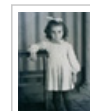
Add the raisins and mix well.

Add the chopped walnuts and mix well.

Recipes

[Cakes](#)
[Calcioni](#)
[Cookies with Nuts](#)
[Cookies without Nuts](#)
[Fiadone](#)
[Fritters](#)
[Holiday Breads](#)
[Jams and Marmalades](#)
[Nougats](#)
[Pastries](#)
[Pies and Tarts](#)
[Puddings and Creams](#)
[Taralli](#)
[Taralli Dolci](#)
[X Italian Breads and](#)
[Pizzas](#)
[X Italian Egg and](#)
[Cheese Dishes](#)
[X Italian Fish and Sea](#)
[Food Dishes](#)
[X Italian Meat Dishes](#)
[X Italian Pasta Dishes](#)
[X Italian Rice and](#)
[Polenta Dishes](#)
[X Italian Sauces](#)
[X Italian Soups](#)
[X Italian Vegetable and](#)
[Side Dishes](#)
[X X List of Italian](#)
[Desserts by Region](#)
[X X List of Italian](#)
[Dishes by Region](#)
[X X List of Italian Feast](#)
[Day Dishes](#)
[X X List of Traditional](#)
[Foods from Molise](#)
[XXX Italian Cookbooks](#)
[in the Public Domain](#)
[XXX New This Month](#)

Submit Photo



Submit Recipe



Take about a tablespoon of the dough and place on a baking sheet lined with parchment paper.

Continue processing the dough, leaving ample space between the cookies as they will expand while baking.

Bake until done -- about 18 to 25 minutes.

Cool.

Store in appropriate container.

Notes

"Scarponi" means big shoe or boot. Perhaps this chocolate cookie is considered so heavy and flavorful that it is called after a boot, but that's just speculation. Comments and photo: Mary Melfi

[Back to main list](#)