

Helergon Kitchen

Italian Peach Cookies – Authentic Sweet Treat

20 min Prep time	**15 min** Cook time	**35 min** Total time
24 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 cup granulated sugar
- [ ] 1/2 cup unsalted butter, softened
- [ ] 2 ripe peaches, peeled, pitted, and finely diced
- [ ] 1 tsp almond extract
- [ ] 1 tsp lemon zest
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp salt

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a bowl, cream together the butter and sugar until light and fluffy, about 2-3 minutes.
3. Add almond extract and lemon zest, mixing until just combined.
4. In a separate bowl, whisk flour, baking powder, and salt; gradually fold into the butter mixture.
5. Gently fold the diced peaches into the dough, being careful not to over-mix.
6. Spoon rounded tablespoons of dough onto the prepared sheet, spacing 2 inches apart.
7. Bake for 12-15 minutes, until the edges are lightly golden and the tops are set.
8. Allow cookies to cool on the sheet for 2 minutes, then transfer to a wire rack.

Nutrition per serving

180 kcal	2 g	27 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, chill for 10 minutes before shaping.
- For extra aroma, sprinkle a pinch of ground cardamom with the flour.
- These cookies freeze well; reheat gently before serving.