

Panettone Cookies

Makes about 30

Crisp on the edge, with a cakey center chock full of mix-ins, these cookies mimic the flavor profile of the burnished top crust of a panettone. You can use whatever you like for the dried fruit - I used sundried apricots and cherries for several batches and threw in some sultanas in another batch and enjoyed all. In my opinion you shouldn't skip the candied citrus peel as the citrusy flavor is central to my experience of panettone, though you could mimic it with lots of grated orange or grapefruit zest if you like. I used a combination of candied satsuma and meyer lemon peel. I've noted that the chocolate is optional - I like it, but you don't want to overwhelm the flavor of the dried fruit and citrus, so it's there in a smaller ratio than your average chocolate chip cookie. I use store-bought roasted and salted pistachios (I am lazy) in my version but almonds might be nice too!

Fiori di Sicilia, often found in panettone, is wonderful in these cookies, though you could also add a few drops of orange blossom water or almond extract. The pearl sugar is likely going to be tricky to find in local stores - I ordered mine online. The cookies are still great without it but I do think it adds a rad crunch to the finished cookie.

As with any cookie, the bake on these is quite important. You'll want to err on the side of slightly underbaked to get the properly cakey texture and soft interior. I usually bake a single cookie as a test when running a new recipe so you can figure out the proper timing without messing with a whole batch. These cookies can be baked either straight away, or from frozen (though make sure you mind the note about flattening the ball of dough).

1 cup / about 140 grams	dried fruit, such as cherries, apricots, currants, or sultanas
¼ cup / about 40 grams	candied citrus peel, chopped
1 cup / about 120 grams	pistachios, toasted and roughly chopped.
½ cup/ about 60 grams	bittersweet chocolate, chopped (optional)
12 tablespoons / 168 grams	butter, soft
¾ cup / 156 grams	brown sugar
6 tablespoons / 75 grams	white sugar
½ teaspoon	salt
Two	egg yolks (hang on to the whites)
¼ teaspoon	Fiori di Sicilia (or orange blossom water or almond extract)
1 teaspoon	vanilla extract
2 ¼ cup / 270 grams	all purpose flour
1 teaspoon	baking soda

Egg whites and pearl sugar, to garnish

Assemble your mix-ins - chop your nuts, dried fruit, candied citrus, and chocolate, and set aside. Whisk the baking soda into the flour and set aside.

Cream your butter, both sugars, and salt (either in a stand mixer or with a hand mixer) until light + fluffy, about 4-5 minutes. Add your egg yolks, vanilla, and fiori di Sicilia (if using), and beat just

to combine. Add the flour and stir just to combine - the dough may be a hair drier than you're used to. Fold in your mix-ins (nuts, fruit, peel, and chocolate) until they are evenly dispersed. Scoop your cookie dough into balls about 1 ½ inches in diameter (or between 32-36 grams in weight) - I prefer a cookie for a holiday cookie platter to be on the smaller side. Flatten the balls with the palm of your hand (these cookies don't spread very much so this step is important). You can either freeze your cookies unbaked at this stage, or proceed with baking. If you don't chill your dough the cookies will spread a bit more and crisp a bit faster - I think baking from frozen is slightly preferable for these cookies.

When ready, preheat the oven to 350 degrees. Arrange the cookies in rows of four cookies by five cookies. Brush with egg white and press pearl sugar into the top of the cookie - I like that the egg white gives the finished cookies a little bit of gloss, like the surface of a panettone. Place in the oven - if baking from frozen, the cookies will take between 11 and 13 minutes. You're looking for the edges to begin to take on a golden brown color while the center is paler and puffy.