

Sweet Peaches Pesche Dolci

INGREDIENTS

- For the shells:
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- 4 cups flour
- 2/3 cup sugar
- 1 stick butter (1/2 cup), melted and cooled
- 3 eggs
- 3 tsp baking powder
- 1 tsp vanilla
- 1 tsp peach extract
- 1/2 tsp salt
- 3 TBSPs peach schnapps (can be substituted with milk)
- Zest from one lemon
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- Garnish:
- Filling of choice...Nutella, jam or custard
- Syrup made with any red sweet liquor (as in Alchermes, cherry liquor, etc) and sugar water
- Granulated sugar as needed for dipping
- Fresh mint leaves



DIRECTIONS

- Preheat oven to 350F.
- Line two baking sheets with parchment paper and set aside.
- Attach dough hook to stand mixer.
- Place ALL ingredients for the shells into mixer bowl.
- Mix on low until dough comes together.
- Dough should be soft but not sticky, if it's not, adjust accordingly by adding a bit more flour if it's too sticky, or a little more liquid if not soft enough.
- Pinch off walnut size pieces of dough, one at a time, and roll into balls.
- You should have about 48 to 50 balls.
- Place balls on prepared cookie sheets.
- Slightly press top of each ball.
- Bake one sheet at a time in preheated oven for 12 to 15 minutes until golden.
- Cool cookies a few minutes, but while still warm, make a small cavity in the bottom of each shell.

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DIRECTIONS (CONT.)

- Match shells by two of similar size and shape.
- Fill each cavity with filling of choice making sure to also spread a thin layer of filling on each bottom so they can stick together.
- Place red liquid syrup into a small bowl.
- Pour sugar into a separate small bowl.
- After all pairs are attached, dip each "peach" in the red syrup, making sure to dip all sides and surfaces.
- Immediately roll peaches into sugar while still moist so that sugar sticks.
- Place each into a cupcake liner.
- Repeat with all.
- Place a fresh mint leaf on top of each.
- Peaches can be stored sealed in a Tupperware (or similar covered container) for a few days.
- If you filled peaches with Nutella or jam, store at room temperature.
- If you used custard, store them in refrigerator.

Sweet Peaches continued...

NONNA'S TIPS

- If you cannot find red colored liquor, use sweet liquor of your choice and add a few drops of red food color. If you choose to not use any alcohol at all, use apple juice with red food color.
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- If dough sticks to your hands when making the little balls, just use a little vegetable oil to grease them (your hands). That will keep the dough from sticking.
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- I did a 50/50 filling. I used Nutella for the first half (12 peaches) and Pistachio spreadable cream for the other half (remaining 12). As much as I love Nutella, we all agreed that the pistachio cream went better with the recipe. Next time, I'll try peach preserves for some and Italian custard for the rest.