

Foodnity Recipes

Italian Peach Cookie Recipe

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1/2 cup unsalted butter, softened
- [ ] 1/2 cup granulated sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon zest
- [ ] 1 cup ripe peaches, finely diced

Optional Finish

- [ ] Powdered sugar for dusting
- [ ] A pinch of flaky sea salt

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a bowl, cream butter and sugar together until light and fluffy.
3. Add the egg, vanilla, and lemon zest; mix gently.
4. Stir in the flour just until combined, then fold in the diced peaches.
5. Drop rounded teaspoons of dough onto the sheet, space apart, and sprinkle with a pinch of sea salt.
6. Bake for 10-12 minutes, until edges turn lightly golden; let cool on the sheet for 2 minutes, then transfer to a rack.

Nutrition per serving

120 kcal	2 g	18 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, chill for 10 minutes before shaping.
- Avoid over-mixing to keep the texture tender.
- For extra peach flavor, press a few extra diced pieces onto the tops before baking.