

### Pesche (Italian Peach Wedding Cookies)

Ingredients	50 cookies		100 cookies	
Granulated Sugar	8 ounces	1 cup	1#	2 cups
Whole Eggs	8 ounces	4 each	1#	8 each
Vegetable Oil	6 ½ ounces	1 cup	13 ounces	2 cups
All-Purpose Flour	1# 6 ½ ounces	4 cups	2# 13 ounces	8 cups
Baking Powder	½ ounce	1 tbsp	1 ounce	2 tbsps
Filling*	As needed		As needed	
Peach Brandy	As needed		As needed	
Red Food Coloring	As needed		As needed	
Granulated Sugar	As needed		As needed	

\*Traditional fillings include peach pastry cream and peach preserves. If you decide to use pastry cream remember that this may make your cookies soggy over time so pastry cream is best for cookies served on the same day.

1. Preheat oven to 350 degrees F and prepare sheet papers with parchment paper.
2. Sift together the all-purpose flour and baking powder.
3. Using the paddle attachment, cream together the sugar, eggs, and oil until well combined. Add the dry ingredients from step 2 and mix until well combined.
4. Roll pieces of dough into 1" balls and press them onto the sheet pan to form a domed cookie. Before pressing them onto the sheet pan you may want to poke a hole into the bottom of the cookie to create a dome with a hollow center. This is not necessary but may make hollowing out easier later on.
5. Bake the cookies for 10-15 minutes until lightly browned on the bottom and edges.
6. While the cookies are still warm, take a paring knife and carve out an indent into each cookie's bottom. This will act as a pocket to hold the filling.
7. Fill the indents you carve with filling, allowing it to over flow slightly, and press two filled cookies together to create a sandwich cookie.
8. Use a few drops of red food coloring to color the peach brandy. Dip or brush on the brandy to give the cookies some color and flavor. Immediately roll the cookies in some granulated sugar to give them a matte look and a crunchy texture.
9. To help make the cookies look even more like peaches, pipe green royal icing leaves on the cookies or use gum paste leaves.

