

# Gluten free spiced Christmas cookies similar to Mostaccioli



- DIFFICULTY: Easy
- PREPARATION TIME: 10 min
- REST TIME: 30 min
- COOKING TIME: 15 min
- PORTIONS: 14-16 Cookies

## ***Introduction:***

What if I told you I've never eaten Mostaccioli?

What are **Mostaccioli**? It is legitimate to ask this question for those who have never heard of it. Mustache or Christmas decorations? None of this.

Mostaccioli **are typical sweets of the Campania tradition**, more specifically Neapolitan. Characteristic of the Neapolitan Christmas holidays they invade everyone's tables together with panettone, pandoro and so on.

Their flavor is one of a kind: they appear covered with a chocolate glaze. Below it there is a characteristic soft paste with a taste of honey and candied fruit.

The truth is that I've never wanted to taste them, don't ask me why!

Maybe because I started to appreciate chocolate at a late age, maybe because it was a dessert that didn't intrigue me, I don't know and I can't explain the "real why".

Although I do not know the taste, the texture, today I offer you a completely gluten free, healthy and fast version, with a round shape.

You may rightly wonder how I compared them to the famous "Mostaccioli". After having prepared them, stuffed and glazed, I let my work colleagues taste them. The first sentence I heard was; Roby these biscuits have the flavor of Neapolitan biscuits: Mustaccioli. I was incredulous!

And so I said to myself why not propose my own version; Here is the recipe for my **Gluten free spiced Christmas cookies similar to Mostaccioli!**

[Ingredients:](#)

[What do you need:](#)

[Tips:](#)

Ingredients:

**Shortcrust pastry:**

150 g of Rice Flour

50 g of Almond Flour  
50 g of Buckwheat Flour  
50 g of Coconut sugar  
1 pinch of Salt  
1 Orange peel  
60 ml of Extra virgin olive oil  
2 Eggs  
Q.b Vanilla, Cinnamon, Nutmeg powder  
1 teasp of Baking powder

***Filling:***

Q.b Apricot jam

***Icing:***

300 g of Dark chocolate

What do you need:

Baking tray

Baking paper

Rolling pin

Bowl

Small saucepan

Weight scale

Grid for biscuits

Decorations

Tips:

- Christmas cookies can be stored in an airtight container at room temperature or in the refrigerator.
- You can prepare them with only rice flour or any other flour you like.
- Coconut sugar can be substituted for any other natural

sweetener.

- 1 teasp is equivalent to 1 teaspoon.
- If you want to anticipate the cooling time of the icing, you can transfer the cookies to the refrigerator for 20-30 minutes.

**Method:**

In a bowl, add all the dry ingredients; flour, spices, sugar, yeast, salt and orange zest, mix with a fork.

Add the eggs and the oil and start with your hands to form a smooth and homogeneous dough. Wrap it in cling film and let it rest in the refrigerator for 30 minutes.

After the time has elapsed, take the dough back and start kneading it on baking paper. Roll out the pastry so as to obtain circles 1 cm high, the diameter you choose, small or large it does not matter, the important thing is to have an even number.

Bake the biscuits, oven hot, bake for 15 minutes at 180 degrees.

When they are golden, take them out of the oven and let them cool.

Now you have to stuff and glaze them; take half of the biscuits and fill them with the jam, just 1 teaspoon for each, overlap the other half of the biscuits and set them aside.

Now prepare the glaze, melt the chocolate in a bain-marie, when it is ready, dip the cookies, transfer them to a grill, decorate them to taste and leave them at room temperature until the chocolate has completely congealed. It will take about an hour.

After the time has elapsed, your gluten free Christmas cookies are ready!