

## **Italian All Souls' Day Cookies** "Ossa dei Morte"..."Bones of the Dead"

A Roman Catholic remembrance, these sweet treats are meant to bring cheer, and to celebrate those family & friends who have died.

### Ingredients:

¼ cup butter, room temperature  
1 cup sugar  
1 egg  
1 tsp. grated orange zest  
¼ cup orange juice  
3 tbsp. honey  
2 ¼ cups flour  
1 tbsp. unsweetened cocoa powder  
1 ½ tsp. baking soda  
½ tsp. cinnamon  
¼ tsp. nutmeg, pinch of salt  
½ cup raisins  
½ cup chopped walnuts  
Confectionary sugar



### Directions:

Preheat oven to 350 degrees. Grease 2 baking sheets.

In a large bowl, combine the butter and sugar until well blended. Beat in egg, orange zest, orange juice & honey. Add flour, cocoa powder, baking soda, cinnamon, nutmeg and salt. Stir until well blended. Stir in raisins and walnuts.

Break off a piece of dough, about the size of a walnut. Shape into a 2 ½ inch "sausage". Place on the baking sheet about 2 inches apart. Press slightly to flatten.

Bake for 12 minutes, or until cookies are puffed and set. Remove from oven and allow to cool on the baking sheet for 1-2 minutes.

Transfer to a wire rack to completely cool.

Put some confectionary sugar in a paper bag, add cookies, one at a time, and "dust" with sugar. Store in airtight container.  
Makes about 36 cookies.

The cookies actually develop more flavor the longer they are stored.