


Holiday Cooking: Sicilian Fig Cookies - Part I

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Clara's Holiday Special! Cucidati Fig Cookies Part I Recipe: Cucidati Cookies (Sicilian Cookies by Clara) FILLING Boil 2 cups of water and add 1/2 cups sugar. Let cook. 3/4 cups shelled hazel ...

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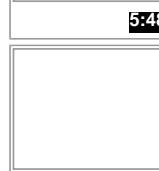
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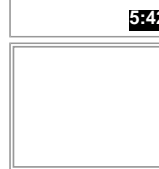
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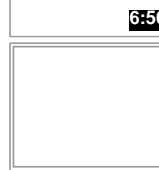
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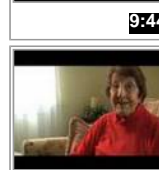
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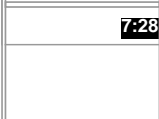
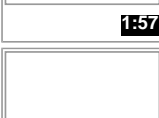
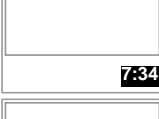



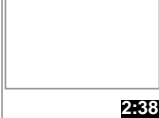

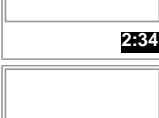
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Who cares that you are 93 years old, that is young by todays standards.

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Thank you Clara for your videos. I love watching them. God Bless you Clara.

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just like home. <3

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Awesome video! My family is Sicilian too. My grandparents, or Nana and Nanu, are 87 and 86 and also make cucciddati. I remember making them with them when I was a kid, standing on a stool to reach the counter.

The process is almost the same, although our filling has less ingredients. We make the filling and dough, then fill them, cutting them on an angle like that and putting slits on one side, and then we frost and sprinkle them. My grandparents put them on the bed for storage too!

patricemarie57 (3 weeks ago)
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Clara you rock! I just love your videos!!

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This is great!!! I showed this to my mom the other day and we decided to make these cookies. They were great! Thanks Clara.

[starquasar1](#) (1 month ago)

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I love her.

[MaryEttaS](#) (1 month ago)

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Clara Dear, You are amazing and I am so grateful that you made this video for all of us who need a little coaching to carry on our family traditions. Many thanks to your family for making this and sharing it with all of us! You are the very best!

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