



These cookies are made like ravioli, so they have a filling and a crust.

#### FILLING:

- 4 lbs. chestnuts (shelled and boiled till tender)
- 1 can chick peas
- 8 oz. hershey milk chocolate bar, melted
- 4 tbsp. honey
- 12 oz. apple butter
- whiskey to taste (4-6 oz.)

Mix all filling ingredients in Cusinart.

#### CRUST:

- 2 eggs
- 4 tbsp. sugar
- 8 oz. cooked wine (Marsala)
- 4 oz. corn oil
- enough flour to make a dough

Roll the dough out into a big flat thin slab and dole out tablespoons of filling onto it with enough dough space around each dollop to be able to fold over into ravioli. Cut out pieces like ravioli, fold, and seal their edges with prongs of a fork. Deep fry each until light brown. Drain on paper towel and then sprinkle with granulated sugar.

Makes about 10 dozen cookies.

*This recipe is improvised from what mom can remember from her mother and grandmother*



Feeling adventurous?



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**GIANGIULIO FAMILY**  
online cookbook