



Anise Cookies

Dessert • Cookie • St Joseph Altar

Ingredients

3 lbs. flour, sifted
1 1/2 lbs. sugar
1 lb. Crisco
1 Tsp. baking powder
4 eggs, lightly beaten
dash of salt
1/2 - 3/4 cup water
3 Tbl anise flavor or 2 1/2 Tbl
anise oil

Directions

Mix dry ingredients well. Cut in Crisco until the size of small peas. Mix together the eggs, water and anise flavor. Add to flour mixture. Dough should be very stiff.

Take a handful and roll out into coil about the thickness of a man's thumb. Cut into 2" pieces.

Place on ungreased cookie sheet and bake at 375 ° for 10-15 minutes or until lightly browned.