

Recipe: Italian Anise Cookies
From the Kitchen of: _____

Prep Time: 10 min
Cook Time: 10 min
Yields: 60 COOKIES

Ingredients
For the Dough:
1 Country Crock Unsalted Baking Stick
1 cup granulated sugar
2 large eggs
1/4 cup milk
1 tsp. anise extract
2 3/4 cup all-purpose flour
2 1/2 tsp. baking powder
1/4 tsp. salt

For the Glaze:
2 cups powdered sugar
2 tsp. anise extract & 3-4 tbsp. milk

Instructions
1. Preheat oven to 325°. Line baking sheets with parchment paper & set aside.
2. Using an electric mixer, cream Country Crock Unsalted Baking Stick with sugar until light & fluffy, about 3-5 min. Add eggs, milk, & anise extract, beating until combined. Beat in flour, baking powder and salt until combined.
3. Use hands to lightly roll rounded teaspoons of dough & place 1 in. apart on baking sheets.
4. Bake 8-12 min. or until bottom of cookies are a light golden brown. Allow to cool for 2 min. on baking sheet, then transfer to wire rack to fully cool.
5. To make glaze: whisk powdered sugar, anise extract, & 3 tbsp. milk together. If too thick, add milk 1 tsp at a time until desired consistency is achieved.
6. Pour glaze into a shallow bowl. Dip top of each cookie in glaze, return to wire rack, & sprinkle with nonpareils. Allow glaze to set before serving.


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