

# Anginette Cookies



## DIRECTIONS

- Preheat oven to 375F.
- Mix baking powder into the flour and set aside.
- In a large bowl, mix eggs, oil, extract and sugar until well combined.
- Gradually add the flour mixture until fully absorbed.
- Pinch off a little dough and roll into a ball, about 1" inch diameter.
- If you'd like, you can make little ropes instead and twist into a knot.
- Place cookies on a parchment-lined cookie sheet.
- Bake for about 15 minutes or until bottoms are golden brown.
- Remove from oven and allow to completely cool before frosting
- .Frosting:
  - 2 cups powdered sugar
  - 1 tsp vanilla (or extract of choice)
  - 3 to 4 TBSP water
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- Place powdered sugar in a medium bowl.
- Start adding the liquids gradually (add 3 TBSP first and add more if needed).
- You can use vanilla or anise extract, depending on how strong an anise flavor you want. If you chose a different extract, use that one in the frosting too.
- When frosting is of desired consistency, frost each cookie and top with colored sprinkles.
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- Makes approximately 2 dozen cookies.

## INGREDIENTS

- 2 1/2 cups flour
- 1/2 cup sugar
- 3 eggs
- 1 TBSP Anise extract (or extract of choice)
- 1 1/2 tsp baking powder
- 4 TBSPS vegetable oil



## NONNA'S TIPS

- All the steps above (for making the cookie dough) can be done in a kitchenaid mixer.
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- If dough does not hold together, add a little more flour. If it's too dry, add a little milk.
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- Do not overbake these cookies. Only the bottoms need to get a golden color not the tops.