



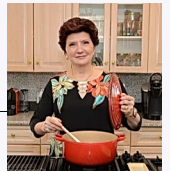
Limoncello Sugar Cookies

INGREDIENTS

- 1 1/3 cup of sugar
- 1 stick of butter, softened
- 4 eggs – 3 for the recipe and 1 for brushing tops
- 1 teaspoon vanilla extract
- 2 tablespoons of Limoncello (can substitute with 2 teaspoons of lemon extract)
- 4 1/2 to 5 cups of flour
- 2 teaspoons of baking powder
- Colored sprinkles

DIRECTIONS

1. In a bowl, mix sugar and softened butter together with stand/hand mixer until well-blended (should be a creamy consistency)
2. Add the 3 eggs, extracts and Limoncello.
3. Sift the flour and baking powder together.
4. Add the flour mixture, a little at a time until fully incorporated and mixture detaches from side of bowl. If dough is too sticky, add a little more flour.
5. Let dough rest 30 minutes in fridge.
6. Meanwhile, line cookie sheets with parchment paper and heat oven to 375.
7. Break off a walnut-sized piece of dough and roll it into a little log about 5" long.
8. Form into a ring and overlap the ends together. Press with one fingertip to secure.
9. Continue until all dough is gone.
10. Beat remaining egg and lightly brush tops of cookies.
11. Scatter cookie tops with colored sprinkles (do this when still wet from egg or they won't stick).
12. Bake for about 13 to 18 minutes or until golden



NONNA'S TIPS

- The dough for these cookies should be like play-dough. In fact, if too soft, they won't roll and stay together. Too hard and they will be too crunchy and will harden quickly.
- The Limoncello will give these cookies a wonderful aroma. Try not to substitute it if you can.