

CHRISTMAS ANISE COOKIES

⌚ Cooking Time

- **Preparation:** 20 minutes
 - **Chilling Time:** 30 minutes
 - **Baking Time:** 10 minutes
 - **Total Time:** 1 hour
 - **Servings:** About 40 cookies
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Ingredients

For the Cookies:

- ½ cup (1 stick) unsalted butter, softened
- ½ cup granulated sugar
- 3 large eggs, room temperature
- 2 ½ cups all-purpose flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 2 teaspoons anise extract

For the Icing:

- 1 cup powdered sugar
 - 2 tablespoons milk (whole or 2%)
 - ¼ teaspoon anise extract
 - 1 tablespoon colorful nonpareils (optional, for decorating)
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How to Make Italian Anise Cookies

1 □ Prepare the Cookie Dough

1. In a large mixing bowl, beat **butter** and **sugar** until light and fluffy (about 2-3 minutes).
2. Add **eggs, one at a time**, mixing well after each addition.
3. Stir in **anise extract** for a fragrant flavor boost.
4. In a separate bowl, whisk together **flour, baking powder, and salt**.
5. Gradually add the dry ingredients to the wet mixture, mixing until just combined.
6. Cover the dough and **chill for 30 minutes** to make rolling easier.

2 □ Bake the Cookies

1. Preheat the oven to **350°F (175°C)** and line baking sheets with parchment paper.
2. Roll chilled dough into **1-inch balls** and place them 1½ inches apart on the prepared baking sheets.
3. Bake for **5 minutes**, rotate the pans, then bake for **another 5 minutes** until the tops are

cracked and the bottoms are lightly golden.

4. Allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack.

3 □ **Make the Anise Icing**

1. In a small bowl, whisk together **powdered sugar, milk, and anise extract** until smooth.
2. Dip the tops of each cooled cookie into the icing, letting excess drip off.
3. Sprinkle with **nonpareils** before the icing sets.
4. Let cookies dry for at least **1 hour** before storing.