

Anise Drops

Servings 36 cookies **Author** Mrs. Domenick Cerrone "Here's What's Cookin'"

Ingredients

- 2 eggs
- 1 cup sugar
- 1/2 tsp salt
- 1 tsp vanilla
- 2 cups flour
- 1 1/2 tbsps anise seed crushed

Instructions

Beat eggs until thick. Gradually add sugar, continuing to beat until very thick. Fold in flavoring and flour gradually. Add anise seed. Drop onto lightly greased cookie sheets. Let stand for 12 hours until hard crust forms on top of cookies. Bake in pre-heated oven at 350° F for about 10 minutes. Cookies will be light colored with tops puffed up to resemble icing. Store in tightly covered container. Yields approx 3 dozen cookies.