

Anise Cookies

Author Christmas Cookbook

Ingredients

- 1/3 cup anise seeds
- 3 2/3 cups all purpose flour sifted
- 1/2 tsp baking soda
- 1 cup butter softened
- 1 cup granulated sugar
- 1 cup light brown sugar packed
- 1 egg
- 3 tbsp light molasses
- 1/2 cup undiluted evaporated milk

Instructions

With a sharp knife, chop anise seeds very fine. Sift flour with baking soda. Cream butter until light and fluffy, gradually adding sugars. Stir in eggs, molasses, milk, chopped anise seeds; beat well. Blend in flour mixture. Refrigerate, covered 1 hour. Shape into rolls 1 1/4" diameter. Refrigerate at least 12 hours. Preheat oven to 375° F. Slice dough 1/8" to 1/4" thick. On ungreased cookie sheets, bake 9-11 minutes or until done.