

Anise Cookies

Course Cookie, Dessert

Cuisine Czechoslovak

Servings 5 dozen cookies

Author Mrs. Edward Novak, Favorite recipes of the Nebraska
Czechs

Ingredients

- 4 eggs
- 1 1/2 cups sugar
- 2 cups flour all purpose
- 1 tsp baking powder
- 3 1/2 tsp anise seed

Instructions

1. Beat eggs in a mixing bowl until light and frothy.
2. Add sugar gradually, beating continuously until mixture is lemon colored.
3. Sift flour, baking powder, and anise seeds together and add gradually to the egg mixture, beating well after each addition.
4. Heat oven to moderate 350° F.
5. Grease baking sheet and dust with flour.
6. Drop cookie dough from a teaspoon onto the prepared cookie sheet.
7. Bake 10-15 minutes