

Spicy Italian Cookies

Course Cookie, Dessert

Cuisine Italian

Prep Time 3 hours

Cook Time 20 minutes

Total Time 3 hours 20 minutes

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Ingredients

- 2 cups sugar
- 2 cups butter
- 4 tbsp anise seed
- 4 tbsp anise extract
- 5 cups flour (sifted twice)
- 3 tbsp bourbon
- 2 cups almonds or walnuts
- 6 eggs
- 1 tbsp baking powder

Instructions

1. Mix sugar, butter, anise seed, anise extract, bourbon and nuts together.
2. Beat in eggs.
3. Sift flour twice, measure, add baking powder and sift again, adding to sugar mixture.
4. Blend thoroughly.
5. Cover and chill dough for 2-3 hours.
6. On a lightly floured board shape dough into flat loaves 1/2" thick, 2" wide and the length of your cookie sheet.
7. Place only 2 loaves per cookie sheet.
8. Bake in 375° F oven for about 20 minutes.
9. Remove from oven. and let cool to touch.
10. Slice diagonally in 1/2" slices