

Anise Cookies

Course Dessert

Servings 12 dozen

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

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