

# Anise Knots Cookies

*Original recipe from Mary Maffei, passed down from "Grandma Philomena"*

A recipe from the past! I watched grandma Philomena make so many of these and helped ice them!

## Ingredients

- 1.5 sticks softened butter
- 1 cup sugar
- 6 eggs beaten
- 2 teaspoons anise extract
- 5 cups flour
- 4 tablespoons baking powder
- 0.5 teaspoon salt

## Directions

In a large bowl cream the butter, sugar, eggs, and extract. Sift flour, baking powder, and salt. Add to the creamed mixture. Combine well to form dough.

Knead the dough a little and pinch off small pieces (about a heaping tablespoon per cookie). Roll into the thickness of a pencil to form a knot.

Place on greased cookie sheets (can use butter wrapper to grease sheets). Bake at 350 degrees for 12 to 15 minutes until golden brown. Cool. Makes 10-12 dozen.

## Icing

3 cups sifted confectionary sugar  
1.5 teaspoons anise extract (or lemon extract)  
hot water

Combine just enough hot water with the sugar and extract to make a glaze. Brush the glaze over cooled cookies and sprinkle with non-pareils if desired. Allow to dry.

