



## Donna's Zia Mary's Anise Cookies

(Zia Mary (Rossetto) Scopel. She was born in Cavaso di Tomba, Italy and came with her parents to the USA when she was about 5.)

### Ingredients:

4 cups flour  
1 ½ cups sugar  
4 teaspoons baking powder  
4 eggs  
1 cube butter, softened and cooled  
2 tbsp whiskey (Bourbon)  
1 teaspoon vanilla  
5 teaspoons anise extract or 2 teaspoons anise oil  
1 cup chopped walnuts or almonds  
4 teaspoons anise seeds

Mix flour, sugar and baking powder in a large bowl. Beat eggs slightly and pour into flour mixture. Add butter, whiskey, vanilla and anise extract (or anise oil). Mix well with hands. Add nuts and anise seeds; mix with hands. Place a little flour on cutting board and roll into strips the length of a cookie sheet and about the thickness of a half dollar. Place rolls on the cookie sheet, no more than 3 rolls per sheet. Bake 350° for about 15 minutes, or until light golden brown. After cooling enough so you can handle the rolls, but still warm, cut them on an angle about one inch thick. Place slices back on cookie sheet on one of the cut sides. Bake about 5 minutes at 350° then turn onto the other side and bake another 5 minutes. Cool. They keep well in a tightly covered tin in a cool, dry place for about one month.