



## **Anginette Cookies**

**(Traditional Italian Wedding/ Christmas or holiday cookie)**

A light lemon drop cookie

### **Ingredients:**

5 cups of all purpose, unbleached flour  
5 teaspoons of baking powder  
1 cup sugar  
3 eggs  
1½ cups of melted butter that has cooled down, not hot  
1 cup of milk  
A pinch of salt  
Zest of 1 lemon for cookie and zest of 1 lemon for icing  
1 1oz. bottle of lemon extract  
Sprinkles of your choice (multi-colored, white sparkling sugar, etc.)

### **Instructions**

1. Dough can be made the day before and it will be nice and chilled to work with. Or you can start scooping them right after you make the dough but probably will need to chill it for a while so it will firm up a little. Do this by putting it in the freezer for a few minutes.
2. In a large bowl, cream butter and sugar together until fluffy; add eggs one at a time, then the extract and zest.
3. In a smaller bowl whisk the flour, salt and baking powder, then slowly add to the creamed mixture alternately with the milk; you may not have to use all the milk.
4. When everything is incorporated, let the dough rest for 5 minutes or wrap and chill overnight.
5. Heat oven to 350° degrees. and place cookies on a parchment lined baking sheet.
6. To form the knots use a cookie scoop so all will be similar in size, then take the scoop of dough and roll it into a log about 5 or 6 inches.

7. Take one side of the log and spiral it into a circle; tuck the other end down or up, it doesn't matter.
8. Bake for 12 to 15 minutes; the bottoms should be golden brown, not dark brown.
9. Cool on racks. Frost with either Limoncello or Traditional icing.

#### **10. LIMONCELLO ICING**

11. 1½ cups of powdered sugar
12. 5 tablespoons of limoncello Liqueur
13. Zest of 1 lemon

#### **14. TRADITIONAL LEMON ICING**

15. 1½ cups of powdered sugar
16. Zest of 1 lemon
17. ½ teaspoon of lemon extract and some lemon juice to get the right consistency. Taste the icing to make sure it has enough lemon. You can always add more.
18. After frosting, immediately put the sprinkles on and then let the whole cookie dry for about an hour.
19. Keep them in tins with wax paper in between, or freeze them in an airtight container right after they bake and cool down. Frost them a day or two ahead of eating them.