



## Sicilian “S” Cookies – Version 2

(Makes about 24 cookies)

This makes a slightly softer version of the cookie

### Ingredients:

4½ cups flour

1 cup sugar

4 teaspoons baking powder

1 cup Crisco

Pinch of salt

3 large or 4 small eggs

1 teaspoon vanilla or almond extract

### Frosting

1 box powdered sugar

Some milk

¼ teaspoon vanilla or almond extract

## Instructions

Preheat the oven to 350°.

In a bowl, mix all ingredients by hand (yes, with your fingers) until smooth.

Turn dough out onto a board and divide into 4 pieces.

One piece at a time, form into a long 1” log. Cut into approximately 5” pieces and move onto a parchment lined baking sheet. Form the “S” shape on the baking sheet. Don’t make the “S” too thin or it will crack easily once cooked. Try to keep it slightly thick and fat. Look at the photo above; see how cubby the cookies are?

Bake at 350 for about 10-15 minutes, checking that they just turn a light golden color, not brown.

Cool, frost, and shake on a few colored sprinkles.