ITALIAN COOKIES

2 large eggs

7 tablespoons oil

1/2 cup sugar

1 teaspoon almond extract (or vanilla extract)

2 cups flour

1-1/2 teaspoons baking powder

1/4 teaspoon salt

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Glaze

1-1/2 cups powdered sugar

1/2 teaspoon almond extract (or vanilla extract)

4 tablespoons milk

1/8 teaspoon salt

sprinkles

Whisk the eggs, oil, sugar, and extract together in a large bowl.

Stir in the flour, baking powder, and salt to form a dough.

Divide the dough into 18 sections (about 1-1/2 tablespoons each - use a 1-1/2 tablespoon cookie scoop) and roll balls of dough for at least an hour. (You can also freeze for 20 minutes instead.)

Preheat the oven to 350 degrees F. Line cookie sheets with parchment paper.

Place cold dough balls on the cookie sheets and bake for 8 to 10 minutes only, or until the tops are set. The tops of the cookies should still be white. Do not overbake.

Carefully remove cookies from the oven and allow to cool completely.

Prepare the glaze by combining all the ingredients except the sprinkles in a small bowl and whisk until smooth and combined.

Dip the tops of the cookies in the glaze, then top with sprinkles.