

Italian Anise Cookies

From the Kitchen of [Deep South Dish](#)

INGREDIENTS

- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, softened at room temperature
- 7 tablespoons granulated sugar
- 2 large eggs
- 1/4 cup whole milk
- 1-1/2 teaspoons anise extract*

For the Glaze:

- 1 cup powdered sugar
- 1 tablespoon unsalted butter, *softened at room temperature*
- 2 teaspoons lemon juice
- 3 to 4 teaspoons whole milk, *or as needed*
- [Multi-colored nonpareils](#)

INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. In a small bowl, whisk together the flour, baking powder and salt; set aside.
3. Beat together the butter and sugar until well blended.
4. Add the eggs, milk and extract to the butter and blend together on low. Blend in the flour mixture.
5. Use a damp paper towel to wipe your hands and roll dough into smooth balls, placing onto ungreased cookie sheets, about 2 inches apart.
6. Bake for about 15 minutes or until lightly browned on the bottoms, swapping trays halfway if doing multiples. Transfer to a rack to cool.
7. For the glaze, whisk together powdered sugar, butter and lemon juice until blended.
8. Add milk, 1/2 teaspoon at a time until glaze is thick but a still pourable consistency. Correct as needed with additional powdered sugar or milk.
9. Use a squeeze bottle to drizzle over the cooled cookies or dip tops of cookies into glaze, add sprinkles and set aside to dry.

NOTES

Recipe doubles nicely. If you are unsure about the anise, you may also make these cookies with other flavorings, such as vanilla, almond or lemon or with a combination of anise with one other.

I use an ungreased, [Wilton air bake cookie sheet](#).

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