

Anise cut out cookies

Bake at 400 for 12-15min.

¾ lb. of butter

½ lb. of Crisco

3 eggs beaten

1 cup sugar

½ tsp salt

1 or 2 tsp anise oil (extract)

6-7 cups flour

3tsp. baking powder

(enough sweet cream to make the dough soft)

Mix flour with baking powder, and salt add butter and Crisco work out like a pie crust then add eggs, anise oil an sweet cream just to allow the dough to become soft

roll out and cut, bake until golden

Frosting:

Cream one stick butter add powdered sugar continue to mix and add sugar until frosting consistency. Add Anise extract to taste