

Italian Anise Cookies

Ingredients:

For the dough:

1/2 cup unsalted butter, softened
1/2 cup granulated sugar
3 eggs
1/4 cup milk
2 ½ to 3 tsp anise extract
1/2 tsp vanilla extract
3 to 3 1/4 cups all-purpose flour, start at 3 [see instructions]
1 tbsp baking powder

For the glaze:

2 cups confectioners' sugar
3 tbsp water
1/2 tsp anise extract
Nonpareils or sprinkles for decoration

Instructions

For the cookies:

Preheat oven to 350°F. Line two large baking sheets with parchment paper and set aside.

Cream butter and sugar together in a large mixing bowl, or stand mixer, for a few minutes until smooth and creamy.

Add the eggs and beat well using a hand or stand mixer, until the mixture is light and looks frothy.

Add milk, anise extract, and vanilla extract and mix until combined.

Add 3 cups of flour and baking powder to a separate bowl and whisk until evenly combined.

In 2-3 increments, add flour mixture to the bowl with the wet ingredients, mixing in until just combined.

Add additional flour as needed, 1 tbsp at a time, until you can roll a cookie's worth of dough between your palms with minimal sticking.

Using a 1 1/2-tbsp cookie scoop, scoop balls of dough and roll between your palms to form spheres. Place dough balls equally-spaced on the baking sheets, leaving about 1 1/2 inches between one another.

Bake for 10-12 minutes, or until cookies are very lightly brown on the bottom. Transfer to a rack to cool completely.

For the glaze:

Once cookies have cooled completely, whisk together 2 cups confectioners' sugar, 3 tbsp water, and 1/2 tsp anise extract. Dip the tops of each anise cookie into the glaze, and then sprinkle nonpareils or sprinkles over top. Let glaze harden completely before storing.