

11 mars 2010 : www.dafflon-family.ch

Aniseed cookies

3 eggs
1 cup granulated sugar

Mix to get a light, almost white, mixture.



3 tbs butter, melted, cooled.
1 cup full cream
2 tsp baking powder (blended in milk)
a pinch of salt
1 tsp anis extract

Add to the pastry

6 cups all-purpose flour

Add gently to the pastry.
When it becomes too difficult to stir, do it with your hands. Do not knead.



Cover and let stand for a while at room temperature



Some granulated sugar

Cut the pastry and roll it in a sausage shape.
Then roll it in some sugar.



Cut the pastry sausage in around 1.5 inches pieces.
Give them their shape.
Arrange in cake plate covered with a parchment sheet.



Bake at 400°F for 8-10 minutes (more or less).
Check and take them out of the oven when they reach a light brown color.



www.dafflon-family.ch/Aniseedcookies.pdf