

THE CULINARY

Playground



Anise Cookies

makes about 10 cookies

1/4 cup sugar
2 Tablespoons unsalted butter, melted
2 Tablespoons egg beaters
1 Tablespoon milk
1/4 teaspoon anise extract
3/4 cup all-purpose flour
1/2 teaspoon baking powder
pinch salt

Glaze

1/4 cup confectioners' sugar
2 teaspoons milk
1/4 teaspoon anise extract
Decoration: multicolored nonpareils

Heat oven to 325°F. Coat baking sheet with nonstick spray or parchment paper.

Dough: Combine first 5 ingredients in a large bowl until blended. Add next 3 ingredients and combine.

Drop rounded measuring teaspoons of dough 2 in. apart onto the prepared baking sheet.

Bake 8 to 10 minutes until bottoms are light golden. Remove cookies to a wire rack to cool.

Make Glaze: combine glaze ingredients in a small bowl.

Dip tops of cookies in Glaze and, while wet, sprinkle with nonpareils. Let set.

Store airtight at room temperature up to 2 weeks or freeze up to 1 month.