

Italian Cookies

Submitted by Kimberley Costantin

Cookie Dough

1C Butter, melted

6 Eggs, room temperature

1C Sugar

2 teas. Lemon Extract

5 C. Flour

5 teas. Baking Powder

Preheat oven to 350°. Beat eggs in a large bowl. Add melted butter and mix again. Then add sugar and extract. In a smaller bowl, sift together flour and baking powder. Mix flour mixture into the wet ingredients until fully mixed. Roll dough into walnut size balls. Line cookie sheet with parchment paper, place 1" apart on parchment and bak for 12-15 minutes, or until slightly golden on the bottom. Once cooled, dip the tops of the cookies into thick royal icing (see below). Place dipped cookies back onto the wire rack until icing firms up, could take a few hours. If you want to freeze them, don't dip until you are ready to serve. This makes 85-100 cookies.

Royal Icing

1C. Sifted powdered sugar

1/4 teas. Vanilla Extract

1 Tbsp. Milk

Mix sugar, vanilla and milk until smooth. Add 1 teaspoon of milk if too thick or more sifted powdered sugar if too thin until you reach the desired consistency.