

Cookie Ingredients

5lbs flour

1lb solid crisco

5 bottles of anise

4 cups of sugar

1 1/2 dozen eggs (beaten)

1/2 cup of baking powder

2 tsp of salt

Frosting Ingredients

2 boxes of confection sugar

1 bottle of lemon extract (this is completely for taste)

a couple containers of sprinkles

milk (add as much as necessary)

Baking Instructions

1. use a sifter to mix the dry ingredients together
2. add crisco and anise
3. add the eggs
4. tie the batter and cook at 350 degrees for 8-10 minutes
5. dip in frosting after they cool