



FROSTED ANISE COOKIES

with Vava Vanilla



Servings: About 30 cookies

🕒 40 minutes

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- **Inside Tips:** Don't overwork the dough. Overworking the dough can make the cookies tough and dry. Mix the dough just until it comes together.

WHAT YOU NEED

Ingredients

- 3½ Cups Vava Vanilla Dilettoso Mix
- ¾ Cup Unsalted Butter, at room temperature
- 3 Eggs
- 1 Tablespoon Anise Extract
- To Make The Glaze: 2 Cups Powdered sugar, 3 Tablespoons Milk of Choice, 1½ Teaspoons Anise extract

HOW TO DO IT

1. **PREHEAT** the oven to 375 degrees F. Line two baking sheets with parchment paper or a silicone baking mat.
2. **CREAM** the butter, using a mixer on medium speed until light and fluffy, about 2 minutes. Add the eggs one at a time, beating well after each addition. Mix in the anise extract.
3. **ADD** the Vava Vanilla Dilettoso mix to the wet mixture, and mix on low speed or with a wooden spoon, until combined. Don't over-mix the batter.
4. **SPOON** one tablespoon portions of dough, and roll each one into a ball. Place on the baking sheets about 1 1/2 inches apart.
5. **BAKE** for about 10 minutes, or until just lightly browned. Be careful not to over bake. Transfer the cookies to a wire rack to cool. Remove to cooling racks to cool completely before glazing.
6. **MAKE** the glaze: Place 1 cup of powdered sugar, 3 tablespoons whole or 2% milk, and one teaspoon of anise extract in a small bowl. Whisk until smooth and no lumps remain.
7. **PLACE** the wire rack with the cookies over a baking sheet. Dip the top of each cookie in the glaze, let any excess drip off, and return to the wire rack.
8. **TOP** with sprinkles. Let the icing set for at least 10 minutes before serving.

Buon Appetito!