

ITALIAN CHRISTMAS COOKIES

Great Anytime

1 C Crisco 3 1/2 C Flour
3/4 C Sugar 2 Tbl Baking Powder
6 Eggs at room temp 1 Tsp Vanilla
3 Tbl Milk

Sift Flour and Baking Powder set aside.

DO NOT ADD EGGS ALL AT ONCE

Mix Sugar & Crisco well, add Eggs one at a time beat well after each. Add Milk during the beating process. This allows the inclusion of air into the batter.

Add Flour mixture and Mix well -
Let dough set for 12 minutes.

Drop by spoon on ungreased cookie sheet.
Bake at 375 degrees for 12/15 minutes.
Check often on the first batch.

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CHOICES

Double or triple sifting will make a fine textured cookie.

You may add Lemon, Anise or Peppermint instead of Vanilla.

FROSTING

1/4 C butter 1/4 C Crisco
1 Egg White 1 Tbl Milk
1/2 tsp vanilla 4 C Confectioners Sugar
Mix well until frosting is smooth
Add small very small amount of milk if necessary.

THE FROSTING IS NOT COOKED.

This recipe is old and eggs were not a concern.
If you have a concern use boxed egg whites.