



Recipe Name: ANISE BISCUITS

Ingredients:

7 oz.	confectioners' sugar
2	medium-size eggs
1 Tbsp.	vanilla sugar
2 level Tsp.	anise seed (ground)
6.5 oz.	flour (wheat)
½ Tsp.	baking powder

Steps to follow:

Sift the confectioners' sugar. Beat the eggs in a bowl until very fluffy. Add confectioners' sugar, vanilla sugar and the anise within 1 minute while stirring. Stir for 2 more minutes. Mix the baking powder with the flour, sift and add to the egg-sugar mixture and stir. Fill in the mixture into an icing bag with a star nozzle. Cover a baking tray with baking parchment paper and place little stars of the mixture on it. Let the stars dry at room temperature for about 60 minutes. Then bake the stars in the middle of a preheated oven at 320 F – 338 F for about 12 minutes. The cookies shouldn't get too brown. Put the biscuits on a cake rack and let them cool.