

BAKED GOODS

ANISE SQUIRT COOKIES†

(ANIS SPRITZKEKSE)

- 1 teaspoon anise seeds
- 1 stick (or 8 tablespoons) butter at room temperature
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 teaspoon dried lemon peel
- 2 eggs
- 1 1/4 cups flour
- 4 oz. chocolate
- 1/2 teaspoon milk

Put the anise seeds between two sheets of wax paper, crush with a rolling pin and set aside. Cream butter, add sugar, eggs, vanilla extract, lemon peel and beat until creamy. Add flour and crushed anise seeds and stir with a wooden spoon until mixed. Fill cookie press and form small oval shapes on a greased cookie sheet. Bake in a preheated oven at 350° for 8-10 minutes. Place cookies on wax or parchment paper. Place chocolate in a small sandwich bag, add the milk and place in a small saucepan with water. Heat water until chocolate is melted. Once chocolate is melted slightly cut off one bottom corner of the bag and drizzle over each cookie.

Makes between 50-60 cookies

