

Italian Holiday Cookies



What You'll Need:

Cookies:

6 cups all-purpose flour**
6 heaping teaspoons baking powder
¼ teaspoon salt
2 cups sugar
¾ cup shortening or softened unsalted butter
2 eggs
1 teaspoon vanilla extract*
2 teaspoons almond extract*
1 ½ cups whole milk

Frosting:

2 cups confectioners sugar
¼ cup water
2 teaspoons almond extract*
2 teaspoons vanilla extract*
food coloring
sprinkles

What You'll Do:

1. Preheat oven to 350°.
2. Sift together 6 cups flour, 6 heaping teaspoons baking powder, and ¼ teaspoon salt. Set aside.
3. Cream together 2 cups sugar and ¾ cup shortening in a stand mixer. You can also use a bowl and a wooden spoon. Then add 2 eggs, 1 teaspoon vanilla extract, 2 teaspoons almond extract, and 1½ cups whole milk and mix to combine.
4. Still using your stand mixer, add dry ingredients into wet ingredients until combined. Batter will be very sticky.
5. Using a floured tablespoon, scoop balls of dough onto a baking sheet lined with parchment paper.
6. Roll dough into 1" balls and bake for 10 minutes. Let cool completely on a rack.

7. While cookies cool, let's make the frosting. Combine 2 cups confectioner's sugar, $\frac{1}{4}$ cup water, 2 teaspoons vanilla extract and 2 teaspoons almond extract in a bowl with a whisk. Add food coloring (or colorings) to frosting to get the color you think will look best on her!
8. Place your cooling rack on a baking tray or piece of parchment. This will catch the excess frosting as it drips off your cookies while frosting them.
9. Dunk your cookies in frosting and sprinkle immediately with sprinkles, if you are using them.
10. Let frosting dry completely before eating, sharing, shipping or storing!
11. Enjoy!

Recipe Notes:

*Anise/vanilla and lemon/vanilla extract combos are also commonly used here.

**Gluten free All-Purpose 1:1 flour can be used.