



Italian Cookies

1 - 1/4 lbs. all-purpose sifted flour

1 - stick butter (room temp)

1/2 lbs. powder sugar

1/4 cup milk

3 eggs

1 - 1/4 tbs baking powder

2 tps pure vanilla

(or any other flavor i.e. almond, lemon)

1/4 tps. salt

To mixing bowl

Add butter and sugar, blend thoroughly until light and fluffy. Add eggs, milk, vanilla and blend. Gradually add flour, baking powder, and salt. Blend altogether thoroughly.

To board

Make one big ball of dough. Cut 1/2-inch chunks, roll out with hands. Make snake. Cut into smaller sections. Make circles, straight or S shape cookies. Place on ungreased baking sheet. Place in oven (pre heat 350). Bake for 15min. or until bottoms turn tan/brown. Let cool.

- Yields approx. 4 doz.

Icing

Make mixture of powder sugar and little water. Place cookies face down pull out turn over and add sprinkles.

it's an Art Thing

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