

Italian Knot Cookies

1. Adjective
2. Noun
3. Flavor
4. Adjective
5. Noun
6. Proper Noun
7. Proper Noun
8. Proper Noun
9. Noun
10. Noun
11. Noun
12. Proper Noun
13. Proper Noun
14. Type Of Sugar
15. Type Of Measurement

Italian Knot Cookies

Description:

These _____ little knots are iced with the _____ taste of _____ flavor _____. A _____ addition to any _____ table.

Ingredients:

FOR THE COOKIES

3/4 Cup Melted _____ Proper Noun _____

3/4 Cup _____ Proper Noun _____

3 _____ Proper Noun _____

1 tsp _____ Noun _____

4 Cups _____ Noun _____

6 tsp Baking _____ Noun _____

1 _____ Proper Noun _____ of salt

1/4 Cup Warm _____ Proper Noun _____

ICING

2 Cups _____ type of sugar _____ sugar

1/2 tsp Anise

_____ type of measurement _____ of salt

Steps:

- 1) In a mixer, add melted butter, sugar, eggs, and vanilla. Mix the flour with the baking powder and salt. Change to dough hooks and add flour mixture.
- 2) Add the warm water and mix until it forms a smooth dough. Make 1 1/2 inch balls with dough.
- 3) Roll balls out to about 4 inch worms, Bring one end over the other, then underneath and through the middle, like a knot.
- 4) Place on baking sheet, four rows of four. (16 cookies on each sheet) Bake in 350* oven for 13 - 15 min.

Let cool before icing.

To Ice:

- 1) Mix all ingredients together in a bowl.
- 2) Add a little water until desired consistency.

3) Dip cookie upside down into icing, then turn over onto waxpaper.

4) Sprinkle with candy sprinkles.