Anise Cookies

½ lb. Butter
1 cup Sugar
6 Eggs
½cup Milk
6 teaspoons Baking Powder
6 cups Flour
½teaspoon Anise Oil

Beat eggs then add butter, sugar, baking power and anise. Gradually add flour. Use more flour if dough sticks to your fingers. Shape into balls or long shapes. Bake at 350 degrees for 25 minutes on ungreased cookie sheet.

Icing:

½stick Butter
Pinch of Salt
1-teaspoon vanilla
3 tablespoons Milk
1 cup or more of Powdered Sugar
Food Coloring if needed
Dip cookie tops in somewhat runny icing. Add sprinkles before icing hardens

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