

This Italian Christmas cookie recipe is made easy with Pillsbury sugar cookie dough, some special added ingredients, and festive candy sprinkles.

• Prep 30 MIN

• Total 1 HR 40 MIN

• Ingredients 7

• Servings 44

Ingredients:

1 roll (16.5 oz) Pillsbury™ refrigerated sugar cookie dough

4 oz cream cheese, softened (from 8-oz package)

½ cup all-purpose flour

¾ teaspoon Pure Anise extract (or vanilla or almond extract)

2 ¼ cups powdered sugar

3 to 4 tablespoons water

2 tablespoons holiday candy decors

Steps:

1. Heat oven to 350°F.
	1. In medium bowl, crumble cookie dough.
	2. Stir or knead in cream cheese, flour and 1/2 teaspoon of the Anise extract until well blended. (DO NOT EAT RAW COOKIE DOUGH AFTER COMBINING WITH FLOUR.)
	3. Shape dough into 44 (1 1/4-inch) balls.
	4. Place 1 inch apart on large ungreased cookie sheets.
2. Bake 11 to 13 minutes or until edges are set.
	1. Cool 1 minute on cookie sheets. Remove from cookie sheets to cooling rack
	2. Cool completely, about 30 minutes.
3. In small bowl, stir powdered sugar, remaining 1/4 teaspoon Anise (or almond extract) and 3 tablespoons water until smooth.
	1. Add more water, 1/4 teaspoon at a time, as needed for desired dipping consistency.
	2. Dip top of each cookie into glaze.
	3. Sprinkle with decors.
	4. Store in airtight container in refrigerator.

*Variation on cookie icing*

2 cups confectioners' sugar
3 tablespoons milk
1⁄8 teaspoon anise extract
decorative candy sprinkles
Food coloring if desired

This icing is thicker. A trick for easier dipping is to microwave it for 10 seconds and divide the mixture into thirds.