

## **Italian Wedding Cookies (courtesy of Maria Delost)**

Makes about 30 cookies

### **Ingredients (dough)**

2 ¼ cups flour (all purpose)

2 tsp. baking powder

¼ teaspoon salt

3 large eggs

½ cup sugar

½ cup unsalted butter (softened, but do not melt)

1 ½ teaspoons almond extract (or anise or lemon)

### **(frosting)**

2 cups powdered sugar

2 – 3 Tablespoons milk

1 teaspoon almond extract (or anise or lemon)

Sprinkles

### **Preparation**

1. Sift together the flour, baking powder and salt in a small bowl and set aside.
2. Using an electric mixer, combine the eggs, sugar, butter and extract on medium for about 2 minutes until light and fluffy.
3. Add the flour mixture and combine slowly until just blended.
4. Refrigerate for 30 minutes.
5. Roll the dough into balls and place on parchment lined baking sheet, about one inch apart.
6. Preheat oven to 350°.
7. Chill in refrigerator for another 30 – 60 minutes.
8. Bake for 10 -12 minutes.
9. Frosting: Mix powdered sugar with extract and add milk until smooth.
10. When cool, dip cookies in frosting and top with sprinkles.