

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 _____ Adjective little knots are iced with the _____ Noun taste of _____ flavor. A _____ Adjective addition to any _____ Noun 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

1

_____ 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.