

Tim Farmer's Country Kitchen

CHRISTMAS COOKIES

2/3 cup of lard
1 ¼ cup sugar
2 eggs
1 tablespoon orange juice
1 tablespoon anise
3 cups flour
1 ½ teaspoon salt
2 teaspoons baking powder



Mix together lard, sugar and eggs until smooth. Add in orange juice and anise until combined. Stir in remaining ingredients until you have a smooth dough. Roll out and cut into shapes. Bake at 350 degrees for 8-10 minutes (depending on thickness).

Icing

Powdered sugar
Water
Vanilla

Combine powdered sugar and water until desired icing consistency. Add a dash of vanilla for flavor. Can add food coloring if desired.

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