

Grandma's Italian Cookies

Ingredients

- 6** eggs
- 4 1/2 cups** all purpose flour
- 1/3 cup** oil
- 3/4 cup** granulated white sugar
- 4 tsp.** baking powder, rounded
- 1/2 tsp.** salt
- 1 tsp.** vanilla

Method

In bowl, combine flour, sugar, salt, and baking powder.

In a separate bowl, combine eggs and vanilla.

Add oil to flour and mix well. Add egg mixture.

Dough should be soft. If hard to handle, add flour.

Take a small handful of the dough.

Roll the dough between palms of hand into strips about 2" long and 1/2 to 3/4" thick.

Form each strip into an "S" shape, or coil strip in a circle to form a raised button shape.

Flour cookie sheets.

Bake at 375° 10 to 12 minutes.

Allow to cool.

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1 cup confectioners' sugar

1 to 2 tablespoons milk

Colored nonpareils

When cookies are completely cooled, they are ready to be iced.

The icing uses powdered sugar, with a small amount of milk.

Colored nonpareils are sprinkled on top.

Start with powdered sugar and whisk in milk, one tablespoon at a time.

Only use enough milk until the proper consistency is reached.

The consistency should not be too thin or liquid.

Cookies can be dipped into the icing, or a butter knife can be used to spread on each cookie.

Work quickly, as icing hardens, and then it cannot be spread on the cookie.

Sprinkle nonpareils on each cookie before icing hardens.

Repeat above until all cookies are iced.

Source: Carparelli Family Recipe (3 dozen cookies)
