

# Italian Iced Cookies

## Ingredients

- 2 cups sugar
- 1/4 lb butter, melted
- 10 eggs
- 1 cup milk
- 2 tbsp vanilla
- 1 tbsp grated lemon rind
- 9 tbsp baking powder
- 5 cups flour

## Instructions

Preheat oven to 375.

In a large bowl combine the sugar and butter; add in the eggs, milk, vanilla and lemon rind.

Gradually add in up to 5 lbs. flour and the baking powder, sifting the flour and baking powder together as you go. Make the dough light and fluffy.\*

Roll out to 5/8 inch thickness. Cut 3-inch slices and roll them around your finger to make a spiral.\*\*

Bake about 15 minutes.

## Glaze

Combine confectioner's sugar, milk and flavoring to make the icing. I think you dip the cookies into the icing and then place them on a wire rack to drain.

## Notes

\* I don't know how; it's what she wrote.

## Summary

**Yield:** 6

**Source:** Laura Cello Rosano

**Prep Time:** 1 hour

**Category:** Cookies & Bars

**Cuisine:** Italian

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\*\* See \* above.