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

Summary

Yield: 6
Source: Laura Cello Rosano
Prep Time: 1 hour
Category: Cookies & Bars
Cuisine: Italian

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.

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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.
** See * above.