

Heritage Recipes

You can share old family recipes and traditions

Mary's Anise Cookies (Biscotti)

From Shirley

My neighbor and friend gave this recipe to me years ago. I can still remember her walking across the street to check out my husband's vegetable garden. He would always give her zucchini and tomatoes to take home. Later that day or early the next morning she would knock at my door and give me a plate of these wonderful cookies. They are so good with tea. She passed away about ten years ago at the age of 90.

Mary's Anise Cookies (Biscotti)

Mix together:

2 cups flour

2 teaspoons baking powder

3 teaspoons anise

1 cup sugar

4 eggs

3/4 cup oil

Beat well to combine oil with other ingredients.

Grease 3 metal cube trays and line with wax paper.

Fill 1/4 full and bake 20 minutes at 350°.

Cool slightly. Using a serrated knife, cut crosswise into slices 1/2" thick. Arrange slices on baking sheet. Bake until light brown – 10-12 minutes. I realize that today you might not have the metal ice cube trays. If you just form the batter into logs and make them like a flat meat loaf that would work, I think.

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