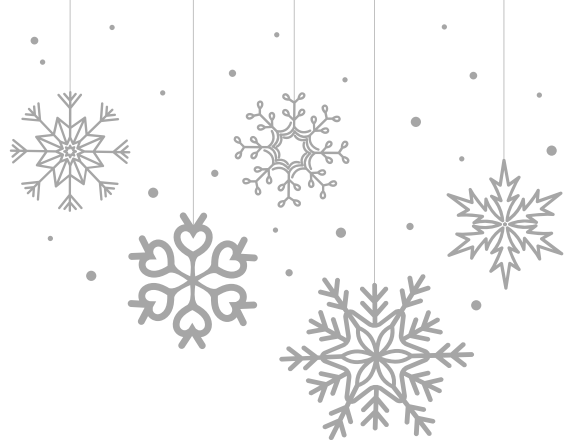


# Anisplätzchen

Makes 24 cookies

## Ingredients:

1 tsp ground anise  
½ tsp baking powder  
2 eggs  
200g powdered sugar  
200g All-Purpose flour



## Instructions:

1. In a large mixing bowl mix eggs, anise, baking powder, powdered sugar and flour and mix until a thick dough forms.
2. Put the dough into a piping bag and pipe 24 balls on a parchment-covered cookie sheet.
3. use a water-moistened finger to remove any tips on the dough balls.
4. Now let the unbaked cookies sit for 12 hours at room temperature.
5. Preheat your oven to 300°F (150°C).
6. Bake the cookies for 15 minutes
7. Let the cookies cool completely before storing them in an airtight container for up to 1 month.

