

TIM FARMER'S COUNTRY KITCHEN

CHRISTMAS SUGAR COOKIES

2/3 cup of lard
1 1/4 cup sugar
2 eggs
1 tablespoon orange juice
1 teaspoon anise
3 cups flour
1 1/2 teaspoon salt
2 teaspoons baking powder



Mix together lard, sugar and eggs until smooth. Add in orange juice and anise until combined. Stir in remaining ingredients until you have a smooth dough. Roll out and cut into shapes. Bake at 350 degrees for 8-10 minutes (depending on thickness).

Icing

Powdered sugar
Water
Vanilla

Combine powdered sugar and water until desired icing consistency. Add a dash of vanilla for flavor. Can add food coloring if desired.