

# TARALLUCCI



- 8 eggs
- 2 cups sugar
- 1/2 pound butter, melted
- 10 heaping teaspoons baking powder
- 1 tablespoon anise extract
- 1 teaspoon lemon or any extract
- 3/4 cup milk
- 6 cups flour

Beat eggs well, add sugar and beat. Add melted butter, baking powder, anise and lemon; mix. Add milk and then add flour gradually. Dough should be soft. Form pieces of dough into strips 5 inches long and twist together like small pretzels, or make bunny shapes for Easter, you can even use cookie cutters....be creative! Place cookies on greased cookie sheet and bake at 300° for 15 minutes or until light brown. Cool. Cookies may be iced with the following glaze:

- 2 cups confectioners' sugar
- 4 tablespoons hot milk

Mix together and spread soft glaze on each cookie.

Makes about 12 dozen cookies.

*This recipe was contributed by Lucy Palma to the Our Lady of the Assumption Church Recipes Cookbook*



**Have fun shaping  
your own!**



another great recipe from...

**GIANGIULIO FAMILY**  
online cookbook