

# Anise White Wine Cookies



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Makes 50-60 cookies

Prep time: 30min

Cook time: 20min

Total time: 50min

Difficulty: Basic

Category: Cookies

Cuisine: Italian

These Italian cookies have a delicate anise flavor and you can really taste the wine too. They are like crunchy sugar cookies and are super easy to make. These cookies make a great accompaniment to a glass of wine or a cup of tea.

## Ingredients

1 teaspoon anise seeds

240ml white wine

440g all-purpose flour

2 teaspoons baking powder

pinch of salt

170g granulated sugar + more for coating cookies

125ml sunflower oil + more for brushing cookies

## Directions

Preheat oven to 180°C. Line 2 baking sheets with parchment paper.

Lightly crush anise seeds, add them to wine and let them soak for 5 minutes. Meanwhile, combine flour, baking powder and salt. Add sugar and stir to combine.

Make a well in the centre of the flour mixture and add the oil and wine (discard anise seeds). Stir with a wooden spoon or use your fingertips to bring the dough together. Knead a few turns.

To shape the cookies, take about a walnut sized piece of dough and roll into 8-10cm long strip. Join the edges together to form a ring and transfer to baking sheet. Repeat with the rest of dough. Brush cookies with oil and sprinkle with granulated sugar.

Bake cookies until just lightly golden brown on the bottom, about 20-25 minutes. Let them cool and store in an airtight container for 2 weeks.