

Jeanettes/Anginetti/Nonna's Cookies

Ingredients:

- 1 Rind of lemon
- 1 Rind of orange
- 6 eggs
- 1 ½ cup sugar
- 1 tsp. vanilla
- 1 cup veg. shortening
- 7 cups of flour
- 8tsp. Baking powder
- Confectionery sugar
- Almond extract
- Nonpareils sprinkles

Instructions:

Cream together the shortening, eggs and sugar. Add lemon and orange rind, vanilla. In separate bowl mix flour, baking powder. Add flour mixture to wet ingredients and mix well. Pull some dough and roll in hands to make small 1" balls. No need to grease cookie sheet. Bake for @ 10-12 minutes at 350° until bottoms are just turning brown. Cool before icing.

THE GLAZE:

Mix about 1/2cup at a time of confectionery sugar ¼ tsp of almond extract (I use Amaretto) until you have a creamy glaze consistency. Dip the top of the cookie into the glaze and then into a small dish of nonpareils. Buon Appetito!

