

Italian Knots

By Lucy Mayo

½ lb. margarine (I used sweet butter)
½ lb. cream cheese (I used neufatel style cream cheese)
1 cup granulated sugar
5 eggs
5 cups flour
5 tablespoons baking powder
1 tablespoon vanilla

Preheat oven to 350°

Cream butter and cream cheese in either a large mixing bowl or stand mixer. Add sugar, vanilla and eggs until well beaten. Slowly add in flour and baking powder. Dough will be soft. Lightly sprinkle your counter top or wood cutting board with flour as your roll for knots. Also, put a little flour on the palm of your hand. I found that if you use a silicon baking mat, you don't need to dust the surface with flour. Take a small handful of dough and roll into a log about ½" diameter by 6" and tie into a knot. BAKE ONLY 10 MINUTES, NOT MORE! The knots should be a light brown color.

Icing tips

Place cookie racks on cookie sheets to catch dripping icing

Icing – Option 1

1 pound bag of confectioners' sugar
1 tablespoon lemon extract
About ¼ cup of milk

Place sugar and milk extract in bowl. Slowly add milk until you get the desired consistency to frost the cookies. Dip cookie tops into frosting, place on cookie rack to dry. Sprinkle tops with sprinkles or colored sugar before frosting dries.

Icing – Option 2 (I used this one)

Confectioners' sugar
1-2 fresh lemons

Squeeze the juice from one lemon. Start with 2 cups of confectioners' sugar in a wide bowl and slowly add lemon juice tablespoon at a time until you get a nice consistency for dipping cookie tops into frosting. Place on cookie rack to dry. Sprinkle tops with sprinkles or colored sugar before frosting dries. Sprinkle tops with sprinkles or colored sugar.