

Wands or Bows  
Recipe from Anna Rillo Cestaro

¼ pound butter, softened  
1 cup of granulated sugar  
2-1/2 pounds flour (10 cups)  
8 eggs  
1 tablespoon baking powder  
1 tablespoon vanilla extract  
Cooking oil, such as corn or canola oil

**Note:** When I recently made the cookies, the dough was stiff and dry. I added an extra egg then slowly added one tablespoon at a time of cold water until the dough came together. The next time, I won't add all the flour at once. Also, I used a hand cranked pasta machine to get my dough paper thin.

In an extra large bowl, cream together the butter and sugar. In separate bowl, beat eggs. Add vanilla extract to egg mixture. Mix eggs into butter mixture. Add the flour, one cup at time and use your hands to mix together. If the dough comes together before the last cup of flour, stop.

Once the dough comes together, cut off a piece and cover the rest so it won't dry out. On a lightly floured surface, flatten the dough and begin to roll out into a rectangular thin sheet (the thinner the better), approximately 16" long. With a zigzag pasta/pastry cutter, cut the dough into thin strips approximately 1" wide. Take each strip and tie with an overhand knot. Place bows on a cookie sheet, avoid touching each other. I suggest filling two cookie sheets with bows and then fry. Repeat this process until done.

Get a cookie sheet and cut a piece of a brown Kraft shopping page to cover the bottom of a sheet pan. In a large shallow frying pan on a medium high flame, fill the pan with 2" of cooking oil. To test if oil is hot enough, put a small piece of dough in pan. If it bubbles, the oil is ready. Fry the bows until golden brown. Gently remove bows to paper covered sheet pan to drain excess oil. You can stack a layer or two of bows on each other.

Repeat until all the bows are done. If you do not use all the dough at once, wrap in plastic wrap, place in freezer bag and freeze until the next time.

Once the cookies have drained and cooled, place on a large platter and generously dust with powdered sugar.

Cookies are best stored in cool dry place, in either tins or plastic containers.