

Italian Knot Cookies
From the Kitchen of Angelina Salvatoriello

Yield: 4 dozen

Ingredients

Cookies

2 cups all-purpose flour
1-1/2 teaspoons baking powder
1/4 cup (4 tablespoons) butter, room temperature
1/2 cup sugar
3 eggs
1 teaspoon vanilla

Lemon Frosting

1-1/2 cups confectioner's sugar
1-1/2 teaspoons water*
1/2 teaspoon lemon extract

Preparation

Cream butter and sugar, beat well. Add eggs and vanilla, mix well. Add dry ingredients to thoroughly combine.

Grab a small amount of dough, somewhere between 1/8 or 1/4 cup and roll into a log. Take one end of the rope and cross it over the other end, then pull the end through the loop you created. It's like tying your shoe, but with no bows. Bake in a 350° oven for 8-10 minutes or until the bottom of the cookie is golden.

Cool cookies completely on rack before frosting. When frosting, keep cookies on rack set over a baking sheet to capture any frosting that may drizzle off.

Donna's Note: If you don't want to make the dough into knots, you can use a cookie scoop to form your cookies, which is what I did.

*You can substitute milk for the water. However, start out with a little bit of milk and drizzle in until you get the desired consistency you want. You can also swap the lemon extract for fresh lemon juice and add some lemon zest.