

ANISE COOKIES

Macaroons



INGREDIENTS

1 egg
3 cups smeed (*Farina*) *
3 cups flour
2 cups oil
1 ¼ cups milk
1 teaspoon baking soda
1 package dry yeast
¼ cup anise seed (*Yansoon*), ground
1 ½ cups sesame seeds (roasted if desired)
1 cup sugar
Dash of salt

INSTRUCTIONS

Preheat oven to 350 degrees F.

Combine oil, flour, smeed, baking soda, anise seeds and sesame seeds. Dissolve yeast in ¼ cup water and ¼ teaspoon sugar.

Add yeast, beaten egg, and milk to the dry mixture and knead. Shape like fingers, flatten, and roll on a cheese grater to form a design. Place finger-shaped cookies on an ungreased pan and bake for 15 minutes or until light brown. If desired, when cool, dip in *Attar* (syrup).

* NOTE: if desired, use 6 cups flour (instead of 3 cups smeed and 3 cups flour.)