

Pine Nut and Anise Cookies

Incredibly flaky and rich, these cookies go well with dessert wines, port, coffee, or tea. Serve them also with sorbet or as an accompaniment to a fruit soup. This recipe is from the Millennium Cookbook, and the cookies are out of this world.

Makes about 20 cookies

3 cups unbleached all-purpose flour
1/4 teaspoon salt
1-1/2 teaspoons baking powder
1 tablespoon aniseed
1 cup pine nuts, toasted
3/4 cup plus 2 tablespoons maple syrup
1/2 cup canola oil
1/4 cup water
1 tablespoon plus 1 teaspoon anise extract
1 teaspoon vanilla extract

Preheat the oven to 350. Line a baking sheet with parchment paper. In a large bowl, sift together the flour, salt, and baking powder. Mix in the aniseed and pine nuts. In a small bowl, whisk together the remaining ingredients.

Pour the wet mixture into the dry mixture and stir until combined. Form a ball of dough with about 2 tablespoons batter and place on the prepared sheet. Press with your hand to a thickness of 1/3 inch. Repeat, placing the cookies 3 inches apart. Bake for 20 to 30 minutes, or lightly brown. Let cool on a wire rack. Store in an airtight container for up to 2 weeks.

Enjoy!! Just delicious!