

# Anise Drops



PREP

15 mins

BAKE

10 mins

TOTAL

8 hrs 25 mins

YIELD

4 to 6 dozen  
cookies

## Ingredients

- 3 large eggs, at room temperature
- 1 cup + 1 tablespoon (209g) granulated sugar
- 1 3/4 cups (210g) King Arthur Unbleached All-Purpose Flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 1/2 teaspoons anise seeds

## Instructions

- ① Whisk the eggs until they're frothy, about two minutes on medium-high speed if using a stand mixer. Add the sugar gradually, beating all the while.
- ② Once the sugar has been added, continue to beat the mixture at medium-high speed for 5 minutes.
- ③ Whisk together the flour, baking powder, and salt.
- ④ Sprinkle the dry ingredients onto the egg/sugar mixture, and beat at medium speed for 3 minutes.
- ⑤ Stir in the anise seed.
- ⑥ Drop the dough by teaspoonfuls onto well-greased and well-floured or parchment-lined baking sheets, shaping the dough into rounds with a spoon, if necessary.
- ⑦ Let the cookies stand at room temperature, uncovered, for at least 8 hours. *Note: food safety common sense prohibits you from nibbling on any unbaked cookie dough while these cookies are "aging."*
- ⑧ When you're ready to bake the cookies, preheat the oven to 325°F. Bake them for about 10 minutes, or until they're a creamy just-golden color, not brown, on the bottom.
- ⑨ Remove the cookies from the oven, wait 5 minutes, then loosen them from the parchment/pan with a spatula. Continue to cool the cookies right on the pan.

## Tips from our Bakers

- ☆ This recipe, formerly known as Self-Frosting Anise Drops, used to call for the eggs and sugar to be beaten for 20 minutes. We tested a 5-minute beat vs. 20 minutes, and found it works just fine.