

ANISE SEED COOKIE MIX

- Prep Time: 10 min
 - Bake Time: 8-10 min
 - Makes: About 2 dozen cookies
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Ingredients:

- 1 ¼ cups flour
- ¼ cup walnuts
- ½ cup sugar
- ½ cup brown sugar
- 1 tsp anise seed
- ½ tsp baking soda
- ¼ tsp cinnamon
- ¼ tsp salt
- ¼ tsp nutmeg

- ½ cup soft butter
- 1 egg

To Make the Jar Mix:

Layer the dry ingredients in a 1-quart mason jar in this order: walnuts, flour, anise seed, baking soda, salt, cinnamon, nutmeg, sugar, and brown sugar. Seal tightly and store in a cool, dry place for up to 3 months.

To Bake:

1. Preheat oven to 350°F.
2. In a bowl, beat together egg and soft butter.
3. Add the sugars from the jar and mix well.
4. Gradually stir in the remaining dry ingredients from the jar until combined.
5. Divide dough into two equal parts.
6. Roll each into a 15-inch log and place on a cookie sheet. Flatten slightly.
7. Bake 8-10 minutes, or until tops are lightly browned.
8. While warm, cut diagonally into strips and let cool on the pan.