

Irene L. Yee, Bedford
ANISE COOKIES

1½ Cups Sugar

1 Cup Butter or Margarine

1 Egg

1 tsp. Soda

1 tsp. Cream of Tartar

2 Cups Flour

1 Tbl. Anise Seed or Extract

Cream together sugar, butter, and egg. Sift together soda, cream of tartar, and flour. Add to sugar mixture. Mix in Anise Seed or extract. Roll into small balls and place on ungreased cookie sheet two inches apart. Bake at 325° for 10 minutes or until lightly brown on edges. Cool on rack.