

Italian Knot Cookies

(the 'Nuts' way)

Ingredients:

1/2 cup butter, softened
3/4 cup sugar
3 eggs
1 tsp vanilla extract
1 tsp almond extract
1/4 cup milk
1/4 cup vegetable oil
3 3/4 cups flour
5 tsp baking powder



Icing:

Will ice 2 batches.

I make this all the time *without* adding the butter; it's easier and still very yummy.

4 cups confectioners' sugar
1/2 cup butter, softened
1 tsp vanilla extract
1 tsp almond extract
3 Tbsp milk

Directions:

- preheat oven to 350°
- in large bowl, cream together butter and sugar until light and fluffy
- beat in eggs one at a time
- stir in vanilla, almond extract, milk, and oil
- combine the flour and baking powder in a separate bowl
- mix gently into wet mixture
- roll dough into 1" balls
- then roll into ropes about 5" long, tie into loose knots and place cookies 1" apart on cookie sheets. or make into whatever shape you like! perhaps salmon haha.
- bake for 5 minutes on the bottom shelf, then 5 minutes on the top shelf of preheated oven until the bottoms of the cookies are golden brown
- remove to wire rack to cool
- when cookies are cool, dip them into the icing and decorate as desired

Buon appetito!