



Anise Seed Borrachio Cookies

Oscar · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

36

Description

You must find some time to make these cookies because they are simply delicious one of my best friends favorites They are classic sugar cookies with the blended flavors of vanilla anise and rum

Ingredients

— - 2 tablespoons anise seed - 3 tablespoons rum - 1 ¼ cups butter - ¾ cup white sugar - 1 ½ teaspoons vanilla extract - 2 ½ cups all-purpose flour - 1 egg - ½ teaspoon salt - 1 teaspoon baking powder - 1 ½ teaspoons ground cloves

Instructions

1. Place the anise seeds in a small bowl with the rum. Set aside to marinate
2. preferably overnight. Beat butter
3. sugar
4. and vanilla together in a medium bowl until smooth. Stir in anise seed with rum. Mix in egg. Combine flour
5. salt
6. baking powder and cloves; stir into butter mixture until well blended. Cover and refrigerate until chilled
7. about 1 hour. Preheat the oven to 350 degrees F (175 degrees C). On a lightly floured surface
8. roll the dough out to 1/8 inch thickness. Cut into desired shapes using cookie cutters. Place cookies on a greased cookie sheet. Bake for 10 minutes in the preheated oven
9. or until golden brown at the edges. Cool for a few minutes on baking sheets before removing to wire racks to cool completely.