

Italian Festival Cookies

5 pounds of flour

1 dozen eggs

1 cup milk

1 lemon & 2 oranges squeezed

2 cups sugar

3/4 cups canola oil

1/4 cup olive oil

1/4 cup Anisette (liquor)

12 teaspoons of baking powder

6 packets small paneangeli vanillin

Stir dry ingredients all together then add in others. Once the dough is together, cover in plastic wrap and then a clean dish cloth to keep warm and let rise (about two hours). Cook 400 degrees in oven. Cut one inch roll and twist. Brush over with egg whites. Take out when golden brown.

“This is family recipe. If you make it, you will win prize.” Nonna Nina