



## ingredients

(Servings: Makes about 48 cookies)

4 eggs

1 cup sugar

1 cup oil

pinch of salt

1/3 bottle anise extract (or better yet, 1/6 tsp anise oil)

1-2/3 to 2 cups flour

1 heaping teaspoon baking powder

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## directions

**step 1:** Preheat oven to 350° F.

**step 2:** Beat the eggs well.

**step 3:** Add sugar, oil, salt, and anise flavoring and beat well.

**step 4:** Sift flour and baking powder together. Add to egg mixture.

**step 5:** Grease 2 bread pans (12" X 3 1/2" X 2 1/2") and line them with waxed paper (or parchment paper) about 17" X 3 1/2" wide. (The extra ends will provide a handle to remove the loaves later.)

**step 6:** Ladle batter into prepared pans until about 1 inch deep.

**step 7:** Bake at 350° for 25-35 minutes. When cool enough to handle, remove loaves from pan and slice (about 1/2 inch thick).

**step 8:** Place slices on cookie sheets and return to the hot oven to toast. (DO NOT use insulated pans!) Be careful as the bottom of the cookie browns first. Turn them over and toast the other side.

**step 9:** Remove when both sides are toasty colored, about 10 to 15 minutes. Let cool.