

Our State eats

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Anise Cookies

Yield: 3 to 4 dozen cookies.

- 2 cups all-purpose flour**
- 1 teaspoon baking powder**
- ¼ teaspoon salt**
- ¾ cup sugar**
- ¼ cup shortening (GG preferred butter)**
- 2 eggs, well beaten**
- 2 drops anise oil**

Preheat oven to 375°. Sift flour and blend with other dry ingredients. Cut in shortening until particles are the size of large peas. Then stir in eggs and anise oil, mixing completely with hands.

Divide the dough in half and roll it out, one portion at a time, on a lightly floured board. Cut into desired shapes and place on ungreased baking sheet about ½-inch apart. Brush with melted butter or margarine. Bake 10 to 12 minutes.

Atomic Oatmeal Cookies

Yield: About 3 dozen cookies.

- 2 cups all-purpose flour**
- 1 teaspoon baking soda**
- 1 teaspoon baking powder**
- 1 teaspoon kosher salt**
- 1 cup unsalted butter, softened**
- 1 cup sugar**
- 1 cup dark brown sugar, firmly packed**
- 2 large eggs**
- 2 teaspoons vanilla extract**
- 3 cups oats (not instant)**
- 1½ cups candied red and green cherries**

Preheat oven to 350°. Whisk together flour, baking soda, baking powder, and salt. Set aside. Using a mixer on low,



combine butter, sugars, eggs, and vanilla. Increase mixer speed to high and beat until fluffy and light in color.

Stir the dry ingredients into the creamed mixture until fully combined; do not overmix. Add the oats and cherries, stirring to incorporate.

Use a cookie scoop or a spoon to measure out dough, about 2 tablespoons at a time. Drop 2 inches apart onto a baking sheet prepared with nonstick spray. Place on center rack of oven and bake for 11 to 13 minutes or until golden but still moist beneath cracks on top.

Remove from oven; let cookies sit on baking sheet for 2 minutes before transferring to a wire rack to cool.

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