

Kendy Troiano says her **Italian Christmas Cookies** are small and kids love the sprinkles.

4 Eggs  
4 tsp. baking powder  
3-1/2 cups flour  
1 cup sugar  
4 tsp Vanilla  
1-1/2 tsp. almond extract (or 1 tsp. anise oil)  
½ cup butter  
Icing:  
2 cups sifted confectioner's sugar  
6 tsp water  
Red/Green Sprinkles

Cream butter and sugar, beat in eggs; add vanilla and flavoring. Add dry ingredients.

Knead and flour as needed to keep dough from sticking to hands. Pinch off dough, roll in your hands to form a log cut in pieces approximately 1-1/2 to 2 inches long. Twirl into a "pyramid" shape. Plan on greased cookie sheet.

Bake at 375 for 10 minutes (or until a golden brown).

Combine the icing ingredients until creamy. Dip cookies into icing and sprinkle with trim. Place on wire rack with wax paper on counter to collect the dripping icing - add sprinkles.