

Fennel Cookies

Crushed fennel seed give these buttery cookies a faint licorice flavor.

1 cup unsalted butter, softened

1 cup sugar

2 large eggs

3 cups all-purpose flour

1 teaspoon baking powder

½ teaspoon salt

2 tablespoons fennel seeds, crushed

1 tablespoon vanilla extract

Sugar or turbinado sugar

Beat butter at medium speed with an electric mixer until creamy; gradually add 1 cup sugar, beating until light and fluffy. Add eggs, 1 at a time, beating until blended after each addition.

Combine flour, baking powder, and salt; add to butter mixture, beating just until blended. Stir in fennel seeds and vanilla.

Divide dough into 2 portions; roll each portion on wax paper into a 12 inch log. Freeze 2 hours or until firm.

Cut each log into about ¼ inch thick slices, using a sharp knife; place slices on ungreased baking sheets. Sprinkle cookies with desired sugar. Bake at 350° for 10 to 11 minutes or until edges are barely golden. Cool 1 minute on pans; remove to wire racks to cool. **Yield:** 8 dozen.