

**ANISEED BISCUITS**

300 g sugar plus 2 tbsps

4 large eggs

2 tbsps anisette or Sambucca

2 tbsps ground anise or finely ground star anise

1-2 drops anise essence (optional)

500 g self raising flour

Beat the sugar and eggs in the bowl of an electric mixer until thick and pale. Add the liqueur, spice and essence and mix. Add the flour a little at a time. The mixture should be soft but manageable,

Tip the dough onto a floured board and knead briefly, shaping it into a long, thick sausage. Cut in half.

Shape into two long, thin loaves about 6-8 cm wide. Sprinkle with the extra tablespoon sugar.

Prepare a baking sheet with baking paper. Carefully lift the dough logs onto the paper.

Bake at 180C for 25 minutes or until golden.

Allow to cool a little and then cut on the diagonal in slices of about 2 cm.

Lower the oven temperature to 120C. Set the biscuits out onto a baking paper lined tray, cut side up. Allow to dry out slightly for 5 minutes, then turn over and do the same on the other side.

Store in a biscuit tin.