

Butter Biscuits

- 5 eggs
- 1 cup sugar
- 1/2 pound cream cheese (8 ounces)
- 2 sticks margarine or butter
- 1 teaspoon vanilla
- 5 cups flour
- 5 teaspoons baking powder
- 1/2 cup raisens

Have ingredients at room temperature. Cream sugar, cream cheese, and butter. Add eggs and vanilla. Add 1 cup flour and 1 teaspoon gradually until all 5 cups and 5 teaspoons of baking powder are used.

Place dough by teaspoon on well-greased cookie sheet.

Bake 350 degrees for 10-12 minutes.

Note: My mother had so many variations on this recipe that I finally gave up on the translations. This version is from Jeanie's collection (cream cheese added for extra moisture).

Mom Iaione's Pizzelle

- 1 cup Crisco
- 1 1/2 cups sugar
- 6 eggs
- 3 1/2 cups flour
- 4 tsp. baking powder*
- 2 tbsp. vanilla or anise seed

Cream Crisco and sugar.
Add eggs, flour, optional baking powder (*Mom did not use baking powder), vanilla/anise seed.

Place teaspoons of dough on pizzelle iron.
Bake until golden brown.

bare biscotti

10. uova
1/2 tazza mezzo di farina
1 tazza di resin
8. teaspoon di bechano
1/2 mezzo punto di butiro.
mavera

il rosso si unisce con
il zucchero, 3. cuore di 1. punto
il rosso e il bianco si separa

la stufa 375. per
15. minuti

Pizzelle

12. uova
3. tazze di zucchero

1. Punto di Crisco
un po di vanella
Anisi