

småkakorl little cookies

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Aquafaba Cardamom Meringues

Makes 40 meringues

1/2 c aquafaba*

1/2 c granulated sugar

1/4 tsp cardamom

1/4 tsp cream of tartar

* Aquafaba is the liquid found in canned beans such as garbanzo beans. Use the liquid from a 15 oz can of garbanzo beans.

Preheat oven 200 F with racks in center. Line two cookie sheets with parchment paper.

Whisk all ingredients in bowl for 3-4 minutes on high until the meringue has stiff peaks. Fill a pastry bag with a 1/2 inch star tip. Pipe 2 inch diameter meringue circles on to parchment paper leaving no more than 1 inch between.

Bake the meringues for one hour. Do not open the oven door. Then, swap the baking trays to the other rack/switching from to back and continue baking for another 30 to 60 minutes. The meringues need to be dry to the touch and white in color.

Remove from the oven and cool on the baking sheets. Meringues will release once cool.

Cat's Tongue with Sliced Almonds Dipped in Dark Chocolate

Makes 40 cookies

7 T butter, room temperature

1/2 c granulated sugar

4 egg whites, room temperature

zest of 1 lemon or orange

2 c flour, sifted

8 oz. bar dark chocolate, melted

1/4 c sliced almonds

Preheat oven to 345 F. Line two baking sheets with parchment paper.

Beat butter and sugar until pale in color.

In a separate bowl, whisk egg whites until soft peaks form and then fold them into the butter and sugar mixture. Add zest and gently mix. Add flour and mix until combined.

Fill pastry bag fitted with 1/2 inch tip and pipe 2 1/2 inch lengths on to parchment paper 2 inch apart. Place a few sliced almonds on top of each length of dough.

Bake 15 minutes until golden. Remove from oven and cool on racks.

Once cookies are cool, melt chocolate and dip Cat Tongues, covering 1/3 of the cookie. Leave cookies to cool/setting the chocolate.

Chickpea Shortbread

Makes 20 cookies

1/4 tsp cardamom

1/2 c butter

3/4 c chickpea flour

1/4 c finely chopped almonds

2/3 c granulated sugar

20 pistachios for decoration

Line cookie sheet with parchment paper. Preheat oven to 350 F

Melt butter in saucepan. Add chickpea flour slowly combining ingredients. Continue to stir and cook mixture until fragrant and golden brown. Add almonds and cardamom and stir for another half a minute or so.

Remove pan from heat and add sugar stirring to incorporate. Cool mixture until it is easy to handle with hands.

Create 1 inch balls and place on parchment paper. Add pistachio for decoration on top center.

Bake for 15 minutes. Gently transfer cookies to racks to cool completely.

Chocolate Crinkle Cookies

Makes 22 cookies

1 c unsweetened cocoa powder

1 3/4 c granulated sugar

1/2 c vegetable oil

4 eggs, room temperature

2 tsp vanilla extract

2 c flour, sifted

2 tsp baking powder

3/4 tsp salt

1 c powdered sugar

Beat together sugar and cocoa powder until combined and shiny. Beat in eggs. Add vanilla. Add flour, baking powder, and salt and mix to combine.

Cover dough in plastic and refrigerate overnight. Dough is very soft.

Preheat oven to 350°F. Line two large baking sheets with parchment paper. Place powdered sugar in a small bowl. Working one baking sheet at a time, make into 1 inch balls and roll in powdered sugar. Place balls 2 inches apart on parchment. Bake 10-12 minutes, until edges of cookies are firm and center is puffed and slightly wet looking.

Cool on the baking sheets for a few minutes then transfer to a wire rack to cool completely.

Dirty Chai Earthquake Cookie

Makes 24 cookies

1/2 c butter, room temperature

1 T espresso powder

2 c flour, sifted

2 T malted milk powder

1 tsp baking powder

1 tsp ground ginger

1 tsp ground cinnamon

1/2 tsp ground cardamom

1/2 tsp ground cloves

1/2 tsp kosher salt

1/2 tsp freshly ground black pepper

2 eggs, room temperature

3/4 c light brown sugar

2 tsp vanilla extract

1/2 c granulated sugar

1/2 c powdered sugar, sifted

Brown butter on medium until nutty brown. Add espresso and set aside.

Beat eggs and light brown sugar until combined and slightly pale. Add flour, malted milk powder, baking powder, ground ginger, ground cinnamon, ground cloves, salt and pepper. Mix until combined. Chill thoroughly for least 2 hours.

Preheat oven to 350 degrees. Cover two cookie sheets with parchment paper. Roll 1 inch balls in granulated sugar, then roll again in powdered sugar. Place on parchment paper, leaving at least 2 inches between cookies. Freeze 10 minutes before baking.

Bake 12 to 14 minutes. Let cool a few minutes on the baking sheets and transfer to wire racks to cool completely.

**Fruitcake
& Almond Paste
Pinwheel Cookies**

Makes 24 cookies

12 T butter, room temperature

1/2 c powdered sugar

1 medium lemon zested

1 medium orange zested

1 tsp vanilla extract

1 1/2 c flour, sifted

1/2 tsp salt

1/4 tsp ground cinnamon

1/8 tsp ground cardamom

1/8 tsp ground nutmeg

1/2 c toasted almonds, cool and chopped small

1/4 c dried apricots, chopped

1/4 c dried cherries, chopped small

1/4 c golden raisins, chopped small

1/4 c dates, chopped small

Cream together butter, powdered sugar, lemon and orange zest with vanilla for 2 minutes.

Add flour, salt, cinnamon, cardamom and nutmeg and mix until combined.

Fold in almonds, dried apricots, dried cherries, golden raisins and dates.

Roll out dough between two sheets of parchment, 1/4 inches x 13 inches x 9 inches. Refrigerate for at least an hour.

While dough is chilling roll out the almond paste* between two sheets of parchment paper to 1/16 inches x 12 inches x 8 inches. Keep in fridge until dough is cool.

Remove chilled dough from refrigerator and discard top parchment paper. Lay almond paste sheet on top of dough. Press together.

Place dough with the long side in front of you. Evenly roll the dough by rolling away, pressing the dough making a tight spiral.

Wrap dough in plastic and refrigerate at least two hours.

Preheat oven to 300 F. Cover two baking sheets with parchment paper.

Place log of dough on cutting board and trim away unfilled ends. Cut log in 1/4 inch slices and place 1 inch apart on parchment paper. Cover the pan with an aluminium foil tent and bake for 30 minutes, rotating pan front to back of the oven halfway through.

After 30 minutes carefully remove foil and bake 15 - 20 minutes more until edges are set and cookies are lightly golden.

Remove from oven and cool 15 minutes before transferring to racks to cool fully.

Almond paste is originally thought to have come from the area around Persia, in the 6th century when bakers combined ground almonds with sugar. It spread to Europe, where it was used in sweets primarily but by the 15th century, during a period of famine, bakers created a more affordable bread ingredient by using almonds and sugar to replace scarce flour in breads and other baked goods, which eventually led to the development of marzipan.

***Almond Paste**

1 3/4 c almond flour

1 1/2 c powdered sugar

1 egg white

1/8 tsp salt

1 1/2 tsp almond extract

In food processor combine almond flour with powdered sugar. Add egg white, salt and almond extract and process until it comes together as a ball.

Remove from processor and shape into 6 inch x 4 inch rectangle and double wrap with plastic. Refrigerate for at least 1 hour.

Soft Gingerbread Tile Cookies

Makes 18 cookies

6 T butter, room temperature

1/2 c dark brown sugar

1/3 c black strap molasses

1 egg yolk, room temperature

1 c flour, sifted

1/2 tsp baking soda

1 tsp ground ginger

1/2 tsp cinnamon

1/2 tsp mixed spice**

1 T cocoa powder

1/4 tsp salt

1/4 tsp freshly cracked black pepper

1 T cold water

Cream together butter, sugar and black strap molasses. Add egg yolk and mix to combine.

Slowly add the dry ingredients to butter mixture.

Add cold water 1 T at a time until the dough comes together.

Knead dough lightly on counter to form a ball. Wrap dough tightly in plastic and refrigerate for at least 30 minutes.

Preheat the oven to 350 F. Cover two baking sheets with parchment paper.

On a floured board, roll the dough out to a 1/4 inch thickness. Dip the cookie stamp in flour and press firmly into the dough.

Transfer cookies to the baking sheet 1 inch apart. Bake for about 12 minutes.

While the cookies are still warm brush the glaze* onto the cookies. Transfer cookies to a wire rack and cool completely before storing.

****Mixed Spice** Makes 1/4 cup

1 T ground cinnamon

2 tsp ground allspice

2 tsp ground nutmeg

1 tsp ground cloves

1 tsp ground ginger

1 tsp ground coriander

3/4 tsp ground mace

Combine all spices.

Store in airtight dark glass jar in cool spot. Good for several months.

***Glaze**

2/3 c powdered sugar, sifted

pinch of ground cinnamon

1 T melted butter

1 tsp vanilla extract

1+ tsp hot coffee

Mix ingredients together. Add additional coffee if needed to thin the glaze - so it spreads easily with pastry brush

Lingonberry Cookies

Aunts Olga and Agnes Swanson's recipe

Makes 56 cookies

1/2 c butter, room temperature

1/2 c granulated sugar

1/2 tsp vanilla extract

2 c flour, sifted

1/2 c lingonberry jam (or raspberry jam)

Icing

1/2 c powdered sugar

1 tsp coffee

1 tsp vanilla extract

Preheat oven to 350 F. Cover two baking sheets with parchment paper.

Cream butter and granulated sugar until pale and fluffy. Add vanilla. Add flour.

Divide into 4 equal logs and place 2 per baking sheet. Gently flatten to *1/4 inch with roller or fingers.

Bake 20 minutes - one sheet at a time. This allows time to apply the jam, icing and cutting strips without cookies breaking due to cooling too fast before cutting.

When the cookies come out of the oven brush the jam down the center of each (1inch wide stripe). Immediately brush icing on top of the jam (or drizzle Royal Icing across lengthwise).

Cut cookies 3/4 inch wide while still warm. Remove from baking sheet and cool on racks.

Milk Pistachio Cookie Dipped in White Chocolate

Makes 30 cookies

1/2 c butter, chilled and cubed

3/4 c granulated sugar

1 egg, chilled

1/2 tsp almond extract

2 c flour, sifted

1/4 c non-fat dry powdered milk

1/2 tsp baking soda

1/4 tsp kosher salt

1/2 c unsalted pistachios, coarsely crushed

8 oz. bar white chocolate

Cream butter and granulated sugar for 4-5 minutes until fluffy and pale. Beat in egg and almond extract.

Add dry ingredients and mix. Stir in pistachios.

Shape the dough into 12 inch long log. Wrap tightly with plastic and refrigerate for at least 4 hours.

Place two racks near center of oven. Preheat oven to 350 F. Cover two baking sheets with parchment paper.

Take dough from fridge and cut 3/8 inch thick cookie slices. Place cookies on parchment paper and bake for 10 minutes until edges are golden brown. Remove from baking sheets and cool on racks.

Once completely cool melt white chocolate and dip each cookie half way. Place on parchment paper to set.

Lizner with Black Currant Jam

Makes 30 cookies

3 c flour, sifted

1 c raw, skin-on almonds

1 1/2 tsp ground cinnamon

1 tsp baking powder

1 tsp kosher salt

1 1/2 c butter, room temperature

1 1/4 c granulated sugar

2 eggs, room temperature

1 tsp vanilla extract

1 c *black currant or raspberry jam

1/4 c powdered sugar, for dusting

Heat oven to 325 F. Cover two baking sheets with parchment paper.

Pulse together flour and almonds in a food processor until the almonds are finely ground.

Add cinnamon, baking powder and salt and pulse to blend.

In mixing bowl beat butter and sugar together until light, fluffy and pale.

Add eggs and vanilla and continue to beat until combined. Add in dry ingredients all at once and mix until it comes together.

Divide dough in 2 equal disks 1 inch thick and wrap in plastic. Chill at least 2 hours.

Working with 1 disk of dough at a time, roll dough disk out between 2 sheets of parchment paper to about 1/8 inch thick.

Cut out as many circles as possible using a 2 1/2 inch round cookie cutter.

Take half of the circles and cut out a smaller circle from the center of the larger circles - these will become the top of the cookie.

Gather any scraps of dough/left over and combine the dough and re-roll out additional sheets of dough. Cut out circles as done before with half of them having their centers cut out. Rechill dough as needed.

Transfer dough circles to a parchment lined baking sheet spaced 1 inch apart and bake until the edges are golden brown, 12 - 15 minutes. Cool completely.

To assemble cookies, spread a teaspoon of jam* onto the flat sides (bottom) of the whole circles. Place circles with cut out middle on top of bottom jellied cookie.

Dust the tops of the cut-out circles with powdered sugar.

***Black Currant Jelly**

Place 2 saucers into the fridge for testing the jelly.

Wash 2¼ lb black currants and place in a large saucepan with 2 cups water. Bring to boil and reduce heat. Simmer 30 minutes.

Strain the black currants through a fine sieve and discard the fruit pulp. Measure the juice obtained and return to large pan. Add 1/2 c sugar for every 3½ fl oz of juice.

Reheat juice/sugar stirring constantly until sugar dissolves, Increase heat to a rolling boil. Boil until the temperature reaches 220 °F.

To test for jelly set: Remove jelly from the heat. Drop a teaspoon of jelly onto the cold saucer and return to the freezer for a minute or two. If the jelly is done it should "wrinkle" when pushed with your finger tip. If not, return to the heat and boil for another 1 or 2 minutes before testing again.

Pour the jelly into sterilized jars. Continue to process as usual or freeze.

Mother's Cookies - Grandma Bersell's recipe

Makes 36 cookies

1/2 c butter, room temperature

2 T granulated sugar

1 c flour, sifted

1 c pecans, chopped

dash salt

1 tsp vanilla extract

2 c powdered sugar

Preheat oven to 350 F. Cover two baking sheets with parchment paper.

Cream butter until pale and fluffy. Add granulated sugar and mix thoroughly.

Stir in flour, nuts, salt and vanilla. Mix well.

Form 3/4 inch diameter balls and place on parchment paper.

Bake for 15 minutes.

Remove from sheet and cool 3 minutes then roll in powdered sugar and place on cooling racks.
When cool roll again in powdered sugar.

Peanut Butter Kisses - Lois Bersell Olson's recipe

Makes 48 cookies

1/2 c shortening

3/4 c peanut butter

1/3 c brown sugar

1 egg, room temperature

2 T milk

1 tsp vanilla extract

1 1/2 flour, sifted**1 tsp baking powder

1/2 tsp salt

48 chocolate kisses

Preheat oven to 375 F.

Remove wrapper from 48 chocolate kisses

Beat shortening, peanut butter and brown sugar.

Add egg, milk and vanilla. Beat well.

Stir in flour, baking soda and salt.

Roll into 1 inch diameter balls and roll in granulated sugar. Place on ungreased baking sheet and bake for 8-10 minutes until lightly brown.

Remove from oven and immediately press chocolate kiss into the center of each cookie. Cookie will "crack" around the chocolate. Remove from cookie sheet and cool completely on racks.

Pepparkaka - Lois Bersell Olson's recipe

Makes 48 cookies

1/2 c butter, room temperature

2/3 c brown sugar

1/3 c honey

1 egg, room temperature

2 c flour, sifted

1/2 tsp baking soda

1/2 tsp salt

1 tsp coriander

1/4 tsp ground cinnamon

Cover baking sheets with parchment paper. Preheat oven to 375 F

Mix together ingredients. Chill for at least one hour. Roll out 1/8 inch thick and cut out with shapes.

Bake for 5-7 minutes

16th century Germany created gingerbread people that looked like their friends using spices obtained from trade with the Silk Road. When the Germans migrated to Sweden, they brought their cut out gingerbread cookies with them because they travelled well, tasted good and had medicinal properties. 18th century Scandinavians migrated to North America bringing their version of the ginger cookie "pepparkaka" with them. Favorite shapes included hearts and a figure of a man and woman. Some Swedes considered gingerbread men and women as the immigrants. It's good to remember, in America, unless you are Native American you are an immigrant.

Royal Icing

4+ cups powdered sugar, sifted

3 T meringue powder

9+ T room-temperature water

1 tsp vanilla extract

In a large bowl using stand mixer fitted with a whisk attachment, mix the powdered sugar and meringue powder.

Add the water and vanilla and whip on high speed for 2 minutes.

To determine correct consistency, lift the whisk up from icing. It should drizzle down and "smooth out" within 5–10 seconds. If it's too thick, whip in more water, 1 T at a time. The longer you whip the royal icing, the thicker it becomes. If your royal icing is too thin, just keep whipping it to introduce more air, or you can add more sifted powdered sugar.

The icing will completely dry in about 2 hours at room temperature.

Piped Butter Cookie Dipped in Chocolate

Makes 24 cookies

1 c butter, room temperature

1 c powdered sugar

1 egg, room temperature

2 tsp vanilla extract

1/2 tsp sea salt

1/2 lemon zest

2 c flour, sifted

8 oz. bar bitter-sweet chocolate

Preheat oven to 375 F. Center racks . Cover two baking sheets with parchment paper.

Beat butter and sugar until pale and fluffy. Mix in egg, vanilla, salt and lemon zest. Add flour and stir to incorporate.

Put dough in piping bag with 3/4 inch fluted tip. Pipe shapes, rods, circles, etc., leaving 2 inches between cookies.

Bake 10-15 minutes until golden and dry to the touch. Rotate pans mid-way through.

Remove cookies and cool cookies on pan for a minute and then transfer to cool fully on racks.

Melt chocolate over double boiler. Dip cookies and let set on parchment paper.

Refrigerator Cookie Chocolate & Vanilla

Makes 24 cookies

1 c butter, room temperature

3/4 c granulated sugar

1/2 tsp salt

2 egg yolks, room temperature

1 tsp vanilla extract

2 1/4 flour, sifted

1/3 c baking cocoa

Cream butter and granulated sugar until pale and fluffy. Mix in salt, vanilla and eggs. Add flour and mix to make a dough.

Set aside half of the dough. With other half add 1/3 c baking cocoa and mix thoroughly.

Roll out the chocolate dough between two sheets of parchment paper 1/2 inch thick x 5 inches x 12 inches. Set aside.

Create a 3/4 inch thick x 12 inches log of vanilla dough. Place log along the long side of the cocoa dough. Roll the vanilla log up into the cocoa dough. Press together. Wrap log in plastic and chill for at least two hours.

Preheat the oven to 350 F. Cover two baking sheets with parchment paper.

Cut the prepared log into 1/4 inch thick cookie slices and place on parchment paper. Bake for 8-10 minutes or until cookies are firm. Remove from sheet and cool on rack until cool.

Refrigerator Cookie Chocolate & Nuts

Makes 24 cookies

2 2/3 c flour, sifted

1/3 c unsweetened cocoa powder

3/4 tsp baking powder

1/2 tsp salt

1 cup butter, room temperature

1 c sugar

1 egg, room temperature

2 tsp vanilla extract

1 c toasted almonds, chopped (half in dough and half for coating)

1/2 c candied orange peel, chopped (optional)

Line two baking sheets with parchment paper.

Beat butter and sugar until pale and fluffy. Beat in egg and vanilla. Add flour, cocoa, baking powder and salt and mix to combine.

Work toasted almonds and (optional candied orange peel) into dough.

Divide dough into two 10 inch logs and shape into triangle. Coat in toasted almonds and wrap tightly in plastic. Refrigerate for at least two hours.

Heat oven to 350 F. Slice dough in generous 1/8 inch slices and place 1 inch apart of cookie sheet. Bake 12-14 minutes.

Rosette - Lois Bersell Olson and Hazel Wallace's recipe

Makes 20 cookies

2 eggs, room temperature

1 c milk

1/2 tsp salt

2 tsp vanilla extract

1 c flour, sifted

1 large can (48 oz.) Crisco shortening

1/2 c powdered sugar

Gently whisk ingredients in shallow bowl taking care not to create air bubbles.

Heat Crisco shortening to 325 F in electric deepfryer. Cover counter beside fry pan with absorbent brown paper. Lay absorbent towel next to fryer.

Once oil is hot, preheat rosette iron in oil. Once iron is hot, take it out and tap on towel to remove excess oil. Dip iron in batter covering bottom and side. Lower batter covered iron into the hot oil. Gently assist the rosette from the iron with a metal fork. Flip rosettes over to cook evenly. Once golden brown carefully remove rosette from hot oil with a slotted spoon and place on absorbent paper.

Repeat the process. If temperature drops wait until it gets hot enough again. Once rosettes are cool sprinkle with sifted powder sugar on both sides.

Spritz - Lois Bersell Olson's recipe

Make 36 cookies

1 c butter, room temperature

3/4 c granulated sugar

1 egg, room temperature

2 1/4 c flour, sifted

1/2 tsp baking powder

dash salt

1 tsp almond extract

food coloring (optional)

decorative course sugar and/or sprinkles

Cream butter and granulated sugar until pale and fluffy. Add egg and mix well. Add flour, baking powder, salt and almond extract.

Add food coloring to dough if desired. Put dough in cookie press and form on cookie sheet 1 inch apart. Add colored sugar or decorative sprinkles if desired.

Bake 7-10 minutes on ungreased cookie sheet. Cookie edges should be starting to brown lightly.

Remove from cookie sheet and cool on cookie rack.

Tea Cakes Drizzled with Chocolate

Makes 12 cookies

1 1/2 c powdered sugar

1/2 c butter, room temperature

1 tsp vanilla extract

1/2 tsp sea salt

1/2 lemon zest

4 egg yolks, room temperature

1 1/2 c flour, sifted

1/2 c apricot jam

2 oz. bittersweet chocolate, melted

Preheat oven to 350 F. Cover two cookie sheets with parchment paper.

Cream sugar, butter, vanilla, salt and lemon zest. Add eggs and beat well. Add flour and mix until combined.

Using piping bag fit with 1/2 inch tip, pipe 1 inch diameter of dough on parchment 2 inches apart. With wet finger flatten tops and bake for 12 minutes until golden brown. Cool on racks.

Place cookie rack over baking sheet and flip half of the cookies over. Spread 1/2 tsp apricot jam over cookie and top with another cookie.

Put melted chocolate into piping bag with small tip. Drizzle chocolate over cookies creating stripes.

Cool completely.

Thumbprint Cookie with Crushed Pecans and Red Currant Jelly

- Lois Bersell Olson's recipe

Makes 25 cookies

1/2 c butter, room temperature

1/4 c brown sugar

1 egg, room temperature, seperated

1/4 tsp salt

1 tsp vanilla extract

1 c flour, sifted

1 1/2 c chopped pecans

Red Currant Jelly *(optional Raspberry Jam)

Cream butter until pale and fluffy. Mix in sugar, salt and vanilla. Add flour to make dough.

Divide dough into three 1 inch diameter logs and wrap in plastic wrap Refrigerate over night.

Preheat oven to 300 F

Slice 1/2 inch pieces and shape into balls. Dip ball in egg white and then chopped pecans.

Place on cookie sheet and press center in (like a bird's nest). Fill with
1 tsp jelly.

Bake on ungreased cookie sheet for 20 minutes.

Remove cookie to cooling rack.

(Optional - add a bit of white frosting
on top of jelly)

Tiger Cookies

Makes 48

1 egg, room temperature

ORANGE DOUGH

1 1/2 c flour, sifted

1 tsp baking powder

1/2 tsp salt

8 T butter, room temperature

3/4 c powdered sugar

1 orange zest

BLACK ANISE DOUGH

1 1/3 c flour, sifted

2 T cocoa powder

2 tsp anise, ground

1/2 tsp baking powder

1/2 tsp salt

8 T butter, room temperature

1 tsp vanilla extract

Orange Dough: Cream butter, powdered sugar, orange zest. Add vanilla and half of the egg. Add flour, baking powder and salt. Mix well. Set dough aside.

Black Anise Dough: Cream butter and powdered sugar. Add vanilla and half of the egg. Add flour, cocoa powder, anise, baking powder and salt.

Make four dough logs - two orange and two anise.

Marble dough by twisting an orange and anise log together. Fold in half and twist again. Make 7 inches long log with 2 inch diameter. Wrap in plastic and refrigerate for two hours.

Cover two cookie sheets with parchment paper. Preheat oven to 350 F Cut 1/4 inch slices and place on parchment 2 inches apart. Bake 15 minutes until edges are lightly brown and tops are firm. Cool on racks.