# ITALIAN CHRISTMAS COOKIES

**You'll Need:**

4 eggs
1 cup sugar
1/2 cup butter
2 tsp. vanilla
3 1/2 cup flour
4 tsp. baking powder

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

Knead and add flour as needed to keep dough from sticking to hands. Pinch off dough, roll in your hands to form a log and then twirl into shape. Place on greased cookie sheets. Bake at 375 for 10 minutes.

Icing
2 cup sifted confectioner's sugar
2 tsp. vanilla
6 tsp. water
Stir until creamy

Dip cookies into icing and sprinkle with trim. Place on wire rack with wax paper on counter to collect the dripping icing and sprinkles