

Anginetti Italian Cookies

Ingredients

Cookie

$\frac{1}{2}$ cup granulated sugar
 $\frac{1}{4}$ cup vegetable shortening
3 large eggs
 $1\frac{1}{2}$ tsp lemon extract
2 cups all-purpose flour
 $1\frac{1}{2}$ tsp baking powder
 $\frac{1}{8}$ tsp salt
1 tbsp lemon zest

Frosting

2 cups confectionery sugar
 $\frac{1}{4}$ cup water
1 tsp lemon extract
2 tsp lemon zest
Color dot sprinkles

Directions

Preheat oven to 350° F. Cookies: mix together sugar and shortening. Add eggs and lemon extract, beat well. Add flour, baking powder, salt and lemon zest. Mix well. Dough should be soft and sticky. Drop small round cookies on a slightly greased cookie sheet, about 2 inches apart. Bake for 12-15 minutes. Remove cookies and allow to cool completely on a wire rack. Whisk all frosting ingredients in small bowl. Dip cookies upside down in the frosting. Set on cookie tray lined with wax paper. Sprinkle colored dots on the cookies immediately after dipping. Chill to harden before stacking.