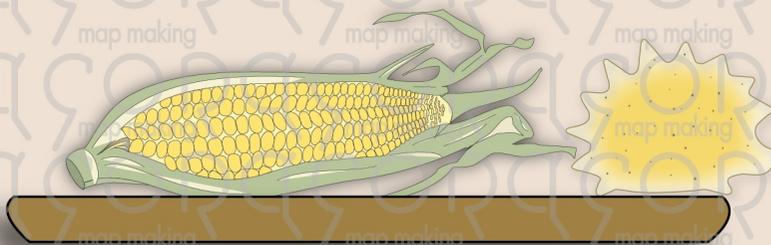


Anise hedgehogs "sponcio" corn



INGREDIENTS:

- 7 oz of corn "sponcio" flour
- 5-1/4 oz of wheat flour 0
- 4-1/2 oz of sugar
- 5-1/4 oz of butter
- 3 tablespoons of aniseeds
- 2 eggs



1 Coat two baking-tin with backing paper.

2 Sieve the various types of flour together.

Combine sugar, aniseeds, butter (softened at room temperature) and then add the beaten eggs and mix thoroughly.

3 On a lightly floured surface rolling-pin to flatten the mixture into a 200 mil sheet of pastry.

4 Cut the biscuits with the pastry cutter. Place on the baking-tins well apart. Reshuffle scraps, roll out and make other cookies.

5 Bake 10-15 minutes at 180 degrees, until the colour is uniform. Cool cookies on a wire rack.

Notes:

