



# Nana Testa's Italian Knot Cookies

From Christine's Family

## Ingredients

### Cookie Dough:

- 1 Tbsp Margarine
- 3x Eggs
- ½ tsp Baking Powder
- 1¾ cups Flour
- ½ cups Sugar
- ½ tsp Vanilla

### Icing

- 4 Tbsp Water or Light Cream
- 1 cup Confectioner's Sugar
- Dash of Salt
- ¼ tsp Vanilla



**Yields about 20-24 cookies, depending on size**

1. Beat eggs, sugar and vanilla in large bowl.
2. Melt margarine and add to bowl.
3. Slowly mix in flour and baking powder to egg mixture. *Dough may be slightly sticky at this time, which is okay.*
4. Spread flour on a board then put dough on it.
5. Knead dough a little. Put under bowl and leave for one hour.



## Preheat oven to 350°F

6. Knead again lightly and form into a long large loaf about 4 inches wide. If too sticky still, roll in flour on board until dough is more workable.
7. Cut off small pieces and roll into snake – shape. Then tie into knots.
8. Put on greased and floured baking sheets.
9. Bake at 350°F until yellow brown (about 10-12 minutes).
10. Make icing by combining all ingredients and mixing until icing is slightly thick in texture.

*Let cookies cool completely before icing otherwise icing will melt too much and not stick to cookies. I prefer the "dunking" method to ice them so top of cookie completely gets coated with icing. Garnish with sprinkles or chocolate chips. ENJOY!*

