

ANISE SLICES		The Anise cookie are used in cookie trays for either Weddings, Thanksgiving or Christmas.	
Contributed by: Rick DeMaria			
Total dough weight		4.674 kg	
Ingredients	%	Kilograms	
Total flour	100.00	1.813	
Bread flour*	75.00	1.360	
Pastry flour	25.00	0.453	
Sugar	50.00	0.906	
Eggs	18.75	0.340	
Butter	12.50	0.227	
Shortening	12.50	0.227	
Water	12.50	0.227	
Dried milk solids	6.25	0.113	
Anise flavor	3.13	0.057	
Baking Powder	3.13	0.057	
Salt	1.56	0.028	
Maraschino cherries	37.50	0.680	
Totals	257.81	4.674	

**Protein 11.5% to 12%*

Process Notes

1. Cream together sugar, butter, shortening, dried milk solids and salt.
2. Slowly add eggs.
3. Sift together pastry flour, bread flour and baking powder twice.
4. Add flour mixture.
5. Slowly add water and anise flavor.
6. Add Maraschino cherries until distributed.
7. Chill the dough for 15 minutes.
8. Scale into 340g pieces and shape similar to biscotti.
9. Bake at 365°F For 15-18 minutes.
10. Finish with fondant icing and nonpareil beads on top.
11. Cut into 1" slices.