

## Snowmoons

(makes approximately 4 dozen)

227 grams (1 cup) of softened butter  
190 grams (1 cup) of butter flavored shortening  
270 grams (1 ½ cup) powdered sugar  
2 teaspoons of vanilla extract  
4 tsp of anise extract  
25 grams (3 Tablespoons) of anise seeds  
550 grams (approx 4 ½ cups) all purpose flour  
½ teaspoon of salt  
150 grams (1 ½ cups) of finely chopped walnut  
115 grams (¾ cup) of chopped candied orange peel  
145 grams (1 cup) of chopped raisins  
65 grams (¼ cup) of evaporated milk if necessary  
350 grams (approx 2 cups) of powdered sugar

Cream butter and shortening until thick and fluffy, add extracts and anise seeds. Stir in salt and flour until well combined and then mix in chopped nuts and fruits. Only add a touch of evaporated milk if the mixture is too crumbly to shape. If necessary add it only 1 Tablespoon at a time just until it comes together. You want a dough that is crumbly but able to be pressed into the shape of a cookie.

Shape into small crescent moons at approximately 30-35 grams each. Line up 1/2" apart on an ungreased cookie sheet and bake at 375 for approximately 12 minutes or until golden browned on the bottoms. Remove from oven and let the cookies cool enough to handle. Roll in powdered sugar while still slightly warm and set on wire rack with parchment paper underneath to cool completely. Store in a tightly covered container at room temperature.